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Morocco

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Food Additive Requirements

Report Categories:
FAIRS Subject Report
Sanitary/Phytosanitary/Food Safety
Retail Foods
Food Processing Ingredients
SP2 - Prevent or Resolve Barriers to Trade that Hinder U.S. Food and Agricultural Exports

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Report Highlights:
This report contains an unofficial translation of Order No. 1795-14, which sets out the list and limits of food additives authorized for use in primary products and food products, as well as the indications that their packaging must bear. For food additives not mentioned but which are considered by Codex Alimentarius as food additives, their presence is permitted within the limits provided by Codex Alimentarius. Morocco has not yet notified this measure to the WTO.

Joint Order of the Minister of Agriculture and Maritime Fisheries and the Minister of Health No. 1795-14 of 14 rejeb 1435 (May 14, 2014) setting out the list and limits of food additives authorized for use in primary products and food products, as well as the indications that their packaging must bear.

(BO No. 6322bis of 01/01/2015, page 425)

THE MINISTER OF AGRICULTURE AND MARINE FISHERIES,
THE MINISTER OF HEALTH,

Considering Decree n ° 2-10-473 of 7 chaoual 1432 (September 6th, 2011) taken for the application of certain provisions of the Law n ° 28-07 relating to the safety of foodstuffs, in particular its article 53, 3),

ORDER:

FIRST ARTICLE. - The list and limits of authorized food additives in primary products and food products, provided for in Article 53 (3) of the aforementioned Decree n ° 2-10-473, are set out in the Annex to this Order.

For food additives not mentioned in the above list but which are considered by Codex Alimentarius as food additives, their presence is permitted in food products imported or locally produced within the limits provided for by Codex Alimentarius.

ART. 2. - Food additives not intended for sale to an ultimate consumer may be marketed only if their packages or containers bear, in apparent charachters, visible, legible and indelible characters, the following particulars:

(a) where the food additives are sold alone or mixed together: the name of each additive, in descending order of its weight in relation to the total;

(b) when additives are added to other substances, materials or food ingredients intended to facilitate the storage, sale, dilution or dissolution of one or more food additives: the name of the additives in accordance with point (a) above as well as the indication of each component, in descending order of weight in relation to the total;

(c) the words "**for use in food products**" or the words "**for food products, limited use**" or, where appropriate, a more specific indication of the intended food use for which the additive is intended;

(d) where appropriate, the special conditions of storage and use;

(e) an instruction manual, in the case where its absence could lead to inappropriate use of the additive;

(f) the net quantity or net volume;

(g) the identification of the consignment and the origin of the additive;

(h) the name or business name and address of

- manufacturer, for locally manufactured additives;
- packer, for locally packaged additives;
- importer, for imported additives;

However, the particulars provided for in (b), (c) and (e) to (h) above may only appear on commercial documents provided that the words '**intended for the manufacture of food products and not for retail sale**' appear in a visible place on the packaging or container of the product concerned.

ART. 3. - Food additives intended for sale to an end consumer may be marketed only if their packaging or containers bear, in Arabic and possibly in other languages, in apparent characters, visible, legible and indelible characters, the following particulars:

(a) the sales denomination;

(b) the indications provided for in Article 2 above;

(c) the date of production and the expiry date.

ART. 4. -The following are repealed:

- The Order of the Minister of Agriculture and Agrarian Reform No. 746-70 of 27 Chaual 1399 (20 April 1971) on the use of potassium sorbate for the stabilization of canned fruit intended for the preparation of fermented fruit milk;

- The Order of the Director of Agriculture, Trade and Forests of 15 February 1949 on the use of bisulphites and alkaline sulphites in the pretreatment of fruit and vegetables intended to be preserved by drying or dehydration.

ART. 5. -The present Order will be published in the Official Bulletin.

Rabat, 14th rejeb 1435 (May 14th, 2014)
The Minister of Agriculture and Maritime Fisheries, Aziz AKHANNOUCH
The Minister of Health, El Houssaine LOUARDI

ANNEX

PART A:
List of food additives permitted in food products and terms of use

1. **Introduction**

This list includes:

- the name of the food additive and its E number;
- products food that it can be added;
- the conditions under which it may be used;
- the restrictions applicable to the direct sale to the final consumer.

2. **General provisions on food additives shown on the list and their terms of use**

1. Only the substances listed in part B of this annex may be used as additives in food products.
2 Additives may be used only in food products and according to the conditions set out in part E of the annex.
3 In section E of this annex, the food products are listed on the basis of the categories of food products set out in part D of this annex and additives are grouped on the basis of groups defined in part C of the This annex.
4 Aluminated lacquers prepared from dyes on the list are allowed.
5 Dyes E 123, E 127, E 160 b, E 173 and E 180 cannot be sold directly to consumers.
6 The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this clarification appears in addition to their number and their designation.
7 When it is labeled for use in food, nitrite may only be sold in a mixture with salt or a salt substitute.

PART B:

Exhaustive list of additives

1. Dyes

E number	Name
E 100	Curcumin
E 101	Riboflavines
E 102	TARTRAZINE
E 104	Quinoline yellow
E 110	*Sunset Yellow* CWF/yellow orange S
E 120	Cochineal, carminique acid, carmines
E 122	Azorubine, carmoisine
E 123	Amaranth
E 124	Culvert 4R, cochineal red A
E 127	Erythrosine
E 129	Red allura AC
E 131	Patent blue V
E 132	Indigo Carmine
E 133	Brilliant blue FCF
E 140	Chlorophylls and chlorophyllines
E 141	Copper chlorophylls and copper-chlorophyllines complexes
E 142	Green S
E 150 has	Ordinary caramel (1)
E 150 b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150 d	Diammonium sulphite caramel
E 151	Brilliant black BN, black PN
E 153	Medicinal plant coal
E 155	Brown HT
E 160 a	Carotenoids
E 160 b	Annatto, bixin, norbixine
E 160c	Paprika extract, capsanthin, capsorubin
E 160 d	Lycopene
160 E	B -apocarotenal-8' (C 30)
E 161 b	Lutein
E 161 g	Canthaxanthin (*)
E 162	Red beet, betanine
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Oxide and hydroxide of iron
E 173	Aluminium
E 174	Money
E 175	Gold
E 180	Lithol-rubine BK

(1)) The term Ķcaramelķ refers to more or less intense brown color products, intended for colouring. It don't sřagit no the sweet aromatic product obtained by heating sugar and for flavoring foods (confectionery, pastry, drinks).

(*) Canthaxanthin is not allowed in the food categories listed in parts D and E.

2. Sweeteners

E number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame-K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharines
E 955	Sucralose
E 957	Thaumatine
E 959	Neohesperidine DC
E 960	Steviol glycosides
E 961	Neotame
E 962	aspartame-acesulfame salt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

3. Additives other than colorants and sweeteners

E number	Name
E 170	Calcium carbonate
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 210	Benzoic acid (1)
E 211	Sodium benzoate (1)
E 212	Potassium benzoate (1)
E 213	Calcium benzoate (1)
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid
E 220	Sulphur dioxide
E 221	Sodium sulfite
E 222	Acid sodium sulphite
E 223	Sodium Metabisulfite
E 224	Potassium Metabisulfite
E 226	Calcium sulfite
E 227	Acid calcium sulphite
E 228	Acid potassium sulfite
E 234	Nisin
E 235	Natamycin
E 239	Hexamethylenetetramine
E 242	Dimethyl Dicarbonate
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid
E 261	Potassium acetate

E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Acids fatty esters of Ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 310	Propyl gallate
E 311	octyle gallate
E 312	Dodecyle gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Butylhydro-quinone tertiary (TBHQ)
E 320	Butylhydroxy-anisol (BHA)
E 321	Butylhydroxy-toluene (BHT)
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
E 334	Tartaric acid [L (+)]
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Tartrate double sodium and potassium
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Phosphates of magnesium
E 350	Sodium Malates
E 351	Potassium malate
E 352	Calcium Malates
E 353	Metatartrique acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium Adipate
E 357	Potassium Adipate
E 363	Succinic acid
E 380	Triammonium citrate
E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate
E 392	Extracts of Rosemary
E 400	Alginique acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Alginate diammonium
E 404	Calcium alginate
E 405	Alginate propane-1, 2-diol
E 406	Agar
E 407a	Algae *Euchema* transformed

E 407	Carrageenan
E 410	Flour of carob seeds
E 412	Guar gum
E 413	Gum adragante
E 414	Gum Arabic or gum acacia
E 415	Xanthan gum
E 416	Gum Karaya
E 417	Gum Tara
E 418	Gum Gellane
E 422	Glycerol
E 425	Konjac
E 426	Soybean Hemicellulose
E 427	Cassia gum
E 431	Polyoxy stearate (40)
E 432	Polyoxy sorbitan Monolaurate (polysorbate 20)
E 433	Polyoxy sorbitan monooleate (polysorbate 80)
E 434	Polyoxy sorbitan Monopalmitate (polysorbate 40)
E 435	Sorbitan polyoxy glyceryl (polysorbate 60)
E 436	Polyoxy of sorbitan tristearate (polysorbate 65)
E 440	Pectins
E 442	Phosphatides diammonium
E 444	Acetate isobutyrate of sucrose
E 445	Glyceriques esters of wood resin
E 450	Correlation
E 451	Triphosphates
E 452	Polyphosphates
E 459	Beta-Cyclodextrin
E 460	Cellulose
E 461	Methylcellulose
E 462	Ethylcellulose
E 463	Hydroxypropylcellulose
E 464	Hydroxypropylmethylcellulose
E 465	Methylethylcellulose
E 466	Carboxymethylcellulose, sodium carboxymethylcellulose, cellulose gum
E 468	Carboxymethylcellulose sodium reticulated, reticulated cellulose gum
E 469	Hydrolysed carboxymethylcellulose of enzymatic way, gum hydrolysed cellulose enzymatic way
E 470a	Salts of sodium, potassium and calcium acids fat
E 470b	Fat acids magnesium salts
E 471	Mono - and found fat acids
E 472a	Acetic esters of mono - and found acids fat
E 472b	Lactic esters of mono - and found acids fat
E 472c	Citric esters of mono - and found acids fat
E 472d	Tartriques esters of mono - and found acids fat
E 472e	Monoacetyltartriques and diacetyltartriques of the mono - and found acids fatty esters
E 472f	Fat mixed tartriques of the mono - and found acids and acetic esters
E 473	Sucroesters fat acids
E 474	Sucroglycerides
E 475	Esters polyglyceriques fat acids
E 476	Tier of polyglycerol
E 477	Esters of propane - 1, 2-diol acids fat
E 479b	Soybean oil oxidized by heating responded with mono - and found acids fat
E 481	Of sodium Stearoyl-2-lactylate
E 482	Of calcium Stearoyl-2-lactylate
E 483	Stearyle tartrate
E 491	Glyceryl sorbitan
E 492	Sorbitan tristearate
E 493	Sorbitan Monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan Monopalmitate
E 500	Sodium carbonates
E 501	Potassium carbonates

E 503	Diammonium carbonate
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Chloride etain
E 513	Sulfuric acid
E 514	Sodium sulphate
E 515	Potassium sulphate
E 516	Calcium sulfate
E 517	Sulfate diammonium
E 520	Sulfate dialuminium
E 521	Sodium dialuminium sulfate
E 522	Dialuminium potassium sulphate
E 523	Dialuminium ammonium sulfate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Diammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Acid sodium dialuminium phosphate
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	TALC
E 554	Alumino-sodium silicate
E 555	Alumino-potassium silicate
E 556	Calcium-alumino-silicate
E 558	Bentonite
E 559	Silicate (kaolin) dialuminium
E 570	Fatty acids
E 574	Gluconique acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4 - Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassique glutamate
E 623	Calcium Diglutamate
E 624	Glutamate diammonium
E 625	Magnesium Diglutamate
E 626	Acid guanylique
E 627	Disodium guanylate
E 628	Guanylate dipotassique
E 629	Calcium guanylate
E 630	Acid inosinique
E 631	Disodium inosinate
E 633	Calcium inosinate
E 634	5 ′-ribonucleotide calcium
E 635	5 ′-ribonucleotide disodium
E 640	Glycine and its sodium salt
E 650	Zinc acetate
E 900	Dimethylpolysiloxane
E 901	White and yellow beeswax
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 905	Microcrystalline wax
E 907	Poly-1-noncustodial hydrotreated
E 912	Esters of montanic acid
E 914	Oxidized polyethylene wax
E 920	L - cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Extracts of species
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (APV)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer
E 1404	Oxidized starch
E 1410	Monoamidon phosphate
E 1412	Diamidon phosphate
E 1413	Phosphate diamidon phosphate
E 1414	Diamidon acetyl phosphate
E 1420	ACETYLATED starch
E 1422	Acetyl diamidon Adipate
E 1440	Starch hydroxypropyle
E 1442	Diamidon hydroxypropyle phosphate
E 1450	Starch sodium octenyl succinate
E 1451	ACETYLATED oxidized starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyle citrate
E 1517	Glyceryl Diacetate (diacetine)
E 1518	Glyceryl help (triacetin)
E 1519	Benzyl alcohol
E 1520	Propanediol-1, 2 (propylene glycol)
E 1521	Polyethylene glycol

E number	Name	Specific maximum amount
E 170	Calcium carbonate	*quantum satis*
E 260	Acetic acid	*quantum satis*
E 261	Potassium acetate	*quantum satis*
E 262	Sodium acetates	*quantum satis*
E 263	Calcium acetate	*quantum satis*
E 270	Lactic acid	*quantum satis*
E 290	Carbon dioxide	*quantum satis*
E 296	Malic acid	*quantum satis*
E 300	Ascorbic acid	*quantum satis*
E 301	Sodium ascorbate	*quantum satis*
E 302	Calcium ascorbate	*quantum satis*

(1) Acid acid is allowed in some fermented products obtained by a fermentation process in accordance with good manufacturing practices.

PART C

Definition of groups of additives

1) Group I:

E 304	Acids fatty esters of Ascorbic acid	*quantum satis*
E 306	Tocopherol-rich extract	*quantum satis*
E 307	Alpha-tocopherol	*quantum satis*
E 308	Gamma-tocopherol	*quantum satis*
E 309	Delta-tocopherol	*quantum satis*
E 322	Lecithins	*quantum satis*
E 325	Sodium lactate	*quantum satis*
E 326	Potassium lactate	*quantum satis*
E 327	Calcium lactate	*quantum satis*
E 330	Citric acid	*quantum satis*
E 331	Sodium citrates	*quantum satis*
E 332	Potassium citrates	*quantum satis*
E 333	Calcium citrates	*quantum satis*
E 334	Tartaric acid [L (+)]	*quantum satis*
E 335	Sodium tartrates	*quantum satis*
E 336	Potassium tartrates	*quantum satis*
E 337	Tartrate double sodium and potassium	*quantum satis*
E 350	Sodium Malates	*quantum satis*
E 351	Potassium malate	*quantum satis*
E 352	Calcium Malates	*quantum satis*
E 354	Calcium tartrate	*quantum satis*
E 380	Triammonium citrate	*quantum satis*
E 400	Alginique acid	*quantum satis (1)*
E 401	Sodium alginate	*quantum satis (1)*
E 402	Potassium alginate	*quantum satis (1)*
E 403	Alginate diammonium	*quantum satis (1)*
E 404	Calcium alginate	*quantum satis (1)*
E 406	Agar	*quantum satis (1)*
E 407	Carrageenan	*quantum satis (1)*
E 407a	Algae *Euchema* transformed	*quantum satis (1)*
E 410	Flour of carob seeds	*quantum satis (1) (2).*
E 412	Guar gum	*quantum satis (1) (2).*
E 413	Gum adragante	*quantum satis (1)*
E 414	Gum Arabic or gum acacia	*quantum satis (1)*
E 415	Xanthan gum	*quantum satis (1) (2).*
E 417	Gum Tara	*quantum satis (1) (2).*
E 418	Gum Gellane	*quantum satis (1)*
E 422	Glycerol	*quantum satis*
E 425	Konjac (i) gum of konjac ii) konjac glucomannan	10 g/kg, alone or in mixture (1) (3)
E 440	Pectins	*quantum satis (1)*
E 460	Cellulose	*quantum satis*
E 461	Methylcellulose	*quantum satis*
E 462	Ethylcellulose	*quantum satis*
E 463	Hydroxypropylcellulose	*quantum satis*
E 464	Hydroxypropylmethylcellulose	*quantum satis*
E 465	Methylethylcellulose	*quantum satis*
E 466	Carboxymethylcellulose	*quantum satis*
E 469	Carboxymethylcellulose hydrolyzed enzymatic way	*quantum satis*
E 470a	Salts of sodium, potassium and calcium acids fat	*quantum satis*
E 470b	Fat acids magnesium salts	*quantum satis*
E 471	Mono - and found fat acids	*quantum satis*
E 472a	Acetic esters of mono - and found acids fat	*quantum satis*
E 472b	Lactic esters of mono - and found acids fat	*quantum satis*
E 472c	Citric esters of mono - and found acids fat	*quantum satis*
E 472d	Tartriques esters of mono - and found acids fat	*quantum satis*
E 472e	Monoacetyltartriques and diacetyltartriques of the mono - and found acids fatty esters	*quantum satis*
E 472f	Fat mixed tartriques of the mono - and found acids and acetic esters	*quantum satis*
E 500	Sodium carbonates	*quantum satis*
E 501	Potassium carbonates	*quantum satis*
E 503	Diammonium carbonate	*quantum satis*
E 504	Magnesium carbonates	*quantum satis*
E 507	Hydrochloric acid	*quantum satis*
E 508	Potassium chloride	*quantum satis*
E 509	Calcium chloride	*quantum satis*
E 511	Magnesium chloride	*quantum satis*
E 513	Sulfuric acid	*quantum satis*
E 514	Sodium sulphate	*quantum satis*
E 515	Potassium sulphate	*quantum satis*
E 516	Calcium sulfate	*quantum satis*
E 524	Sodium hydroxide	*quantum satis*
E 525	Potassium hydroxide	*quantum satis*
E 526	Calcium hydroxide	*quantum satis*
E 527	Diammonium hydroxide	*quantum satis*
E 528	Magnesium hydroxide	*quantum satis*
E 529	Calcium oxide	*quantum satis*
E 530	Magnesium oxide	*quantum satis*
E 570	Fatty acids	*quantum satis*
E 574	Gluconique acid	*quantum satis*
E 575	Glucono-delta-lactone	*quantum satis*
E 576	Sodium gluconate	*quantum satis*
E 577	Potassium gluconate	*quantum satis*
E 578	Calcium gluconate	*quantum satis*
E 640	Glycine and its sodium salt	*quantum satis*
E 920	L - cysteine	*quantum satis*
E 938	Argon	*quantum satis*
E 939	Helium	*quantum satis*
E 941	Nitrogen	*quantum satis*
E 942	Nitrous oxide	*quantum satis*
E 948	Oxygen	*quantum satis*
E 949	Hydrogen	*quantum satis*
E 1103	Invertase	*quantum satis*
E 1200	Polydextrose	*quantum satis*
E 1404	Oxidized starch	*quantum satis*
E 1410	Monoamidon phosphate	*quantum satis*
E 1412	Diamidon phosphate	*quantum satis*
E 1413	Phosphate diamidon phosphate	*quantum satis*
E 1414	Diamidon acetyl phosphate	*quantum satis*
E 1420	ACETYLATED starch	*quantum satis*
E 1422	Acetyl diamidon Adipate	*quantum satis*
E 1440	Starch hydroxypropyle	*quantum satis*
E 1442	Diamidon hydroxypropyle phosphate	*quantum satis*
E 1450	Starch sodium octenyl succinate	*quantum satis*
E 1451	ACETYLATED oxidized starch	*quantum satis*

E number	Name	Specific maximum amount
E 620	Glutamic acid	10 g/kg, alone or in mixture, expressed in glutamic acid
E 621	Monosodium glutamate	
E 622	Monopotassique glutamate	
E 623	Calcium Diglutamate	
E 624	Glutamate diammonium	
E 625	Magnesium Diglutamate	
E 626	Acid guanylique	500 mg/kg, alone or in mixture, expressed in guanylique acid
E 627	Disodium guanylate	
E 628	Guanylate dipotassique	
E 629	Calcium guanylate	
E 630	Acid inosinique	
E 631	Disodium inosinate	
E 632	Inosinate dipotassique	
E 633	Calcium inosinate	
E 634	5 ' -ribonucleotide calcium	
E 635	5 ' -ribonucleotide disodium	
E 420	Sorbitols	*quantum satis* (for purposes other than the edulcoration)
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
E 967	Xylitol	
E 968	Erythritol	

(1) Cannot be used in the products of jelly in minibarquettes.
(2) Can not be used for the production of food dehydration including rehydration effects at the ingestion.
(3)) Cannot be used in gel candies.

2) **Group II: Food dyes allowed on the basis of the principle *quantum satis***

E number	Name
E 101	Riboflavines
E 140	Chlorophyll, chlorophyllines
E 141	Copper chlorophylls and copper-chlorophyllines complexes
E 150 has	Ordinary caramel
E 150 b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150 d	Diammonium sulphite caramel
E 153	Medicinal plant coal
E 160 a	Carotenoids
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Red beet, betanine
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Oxide and hydroxide of iron

3) **Group III: Food dyes with maximum combined limit**

E number	Name
E 100	Curcumin
E 102	TARTRAZINE
E 104	Quinoline yellow
E 110	*Sunset Yellow* CWF/yellow orange S
E 120	Cochineal, carminique acid, carmines
E 122	Azorubine, carmoisine
E 124	Culvert 4R, cochineal red A
E 129	Red allura AC
E 131	Patent blue V
E 132	Indigo Carmine
E 133	Brilliant blue FCF
E 142	Green S
E 151	Brilliant black BN, black BN
E 155	Brown HT
160 E	B -apocarotenal-8' (C 30)
E 161 b	Lutein

4) **Group IV: Polyols**

E number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

5) **Other additives that can be regulated together**

(a) E 200 Ŕ 203: acid sorbique Ŕ sorbates (SA)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate

b) E 210 Ŕ 213: acid benzoic Ŕ benzoates (BA)

E number	Name
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

c) E 200 Ŕ 213: acid sorbique Ŕ sorbates; acid benzoic Ŕ benzoates (SA + BA)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

d) E 200 Ŕ 219: acid sorbique Ŕ sorbates; acid benzoic Ŕ benzoates; p-hydroxybenzoates (SA + BA + PHB)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 200	Sorbique acid
E 213	Calcium benzoate
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid

e) E 200 Ŕ 203; 214 219 Ŕ: acid sorbique Ŕ sorbates; p-hydroxybenzoates (SA + PHB)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid

f) E 214 219 Ŕ: P-hydroxybenzoates (PHB)

E number	Name
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid

g) E 220 Ŕ 228: sulphur dioxide Ŕ sulphites

E number	Name
E 220	Sulphur dioxide
E 221	Sodium sulfite
E 222	Acid sodium sulphite
E 223	Sodium Metabisulfite
E 224	Potassium Metabisulfite
E 226	Calcium sulfite
E 227	Acid calcium sulphite
E 228	Acid potassium sulfite

h) E 249 Ŕ 250: Nitrites

E number	Name
E 249	Potassium nitrite
E 250	Sodium nitrite

i) E 251 Ŕ 252: nitrate

E number	Name
E 251	Sodium nitrate
E 215	Potassium nitrate

j) E 280 Ŕ 283: Ŕ propionates propionic acid

E number	Name
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate

k) E 310 320 Ŕ: Gallates, TBHQ and BHA

E number	Name
E 310	Propyl gallate
E 311	octyle gallate
E 312	Dodecyle gallate
E 319	Butylhydro-quinone tertiary (TBHQ)
E 320	Butylhydroxy-anisol (BHA)

l) E 338 341, 343 E and E 450 Ŕ 452 Ŕ: acid phosphoric Ŕ phosphates Ŕ correlation, triphosphates and polyphosphates

E number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Phosphates of magnesium
E 450	Correlation
E 451	Triphosphates
E 452	Polyphosphates

m) E 355 357: acid adipic adipates Ŕ

E number	Name
E 355	Adipic acid
E 356	Sodium Adipate
E 357	Potassium Adipate

n) E 432 Ŕ 436: Polysorbates

E number	Name
E 432	Polyoxy sorbitan Monolaurate (polysorbate 20)

E 433	Polyoxy sorbitan monooleate (polysorbate 80)
E 434	Polyoxy sorbitan Monopalmitate (polysorbate 40)
E 435	Sorbitan polyoxy glyceryl (polysorbate 60)
E 436	Polyoxy of sorbitan tristearate (polysorbate 65)

o) E 473 Ŕ 474: Sucroesters acids fat, sucroglycerides

E number	Name
E 473	Sucroesters fat acids
E 474	Sucroglycerides

p) E 481 482 Ŕ: Stearoyl-2-lactylates

E number	Name
E 481	Of sodium Stearoyl-2-lactylate
E 482	Of calcium Stearoyl-2-lactylate

q) E 491 495: sorbitan Esters

E number	Name
E 491	Glyceryl sorbitan
E 492	Sorbitan tristearate
E 493	Sorbitan Monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan Monopalmitate

r) E 520 523: sulphate aluminium

E number	Name
E 520	Sulfate dialuminium
E 521	Sodium dialuminium sulfate
E 522	Dialuminium potassium sulphate
E 523	Dialuminium ammonium sulfate

s) E 551 Ŕ 559: silicon dioxide Ŕ silicates

E number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	TALC
E 554	Alumino-sodium silicate
E 555	Alumino-potassium silicate
E 556	Calcium-alumino-silicate
E 559	Silicate (kaolin) dialuminium

t) E 620 625 Ŕ: acid glutamic Ŕ glutamates

E number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassique glutamate
E 623	Calcium Diglutamate
E 624	Glutamate diammonium

u) E 626 Ŕ 635: Ribonucleotides

E number	Name
E 626	Acid guanylique
E 627	Disodium guanylate
E 628	Guanylate dipotassique
E 629	Calcium guanylate
E 630	Acid inosinique
E 631	Disodium inosinate
E 632	Inosinate dipotassique
E 633	Calcium inosinate
E 634	5 ′-ribonucleotide calcium
E 635	5 ′-ribonucleotide disodium

PART D
Food Categories

Number	Name
0.	**All food categories**
01.	**Dairy products and substitutes**
01.1	Pasteurized milk and milk sterilized (including UHT process) not flavoured
01.2	Fermented dairy products not flavored, including natural buttermilk unflavoured (to the exclusion of sterilized buttermilk), non heat-treated after fermentation
01.3	Dairy products fermented not flavored treated thermally after fermentation
01.4	Fermented dairy products, aromatic, including treaties thermally
01.5	Dehydrated milk
01.6	Cream and cream powder
01.6.1	Pasteurized cream non flavored (the exclusion of reduced fat creams)
01.6.2	Products based on cream, fermented with living enzymes flavored and products of substitution with a less than 20% fat content
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	No aged cheeses, to the exclusion of the goods in class 16
01.7.2	Aged cheeses
01.7.3	Edible cheese crusts
01.7.4	Whey cheese
01.7.5	Melted cheese
01.7.6	Cheese products (to the exclusion of the goods in category 16)
01.8	Substitutes for dairy products, including beverage whiteners
02.	**Fats and oils and emulsions of fat and oils**
02.1	Fat and almost anhydrous oils (to the exclusion of anhydrous milk fat)
02.2	huiles emulsions and fat essentially of the type water in oil
02.2.1	Butter, butter concentrate, oil of anhydrous milk fat and butter
02.2.2	Other emulsions huiles and fat, including spreadable fat and liquid emulsions
02.3	Plant spray oils
03.	**Ice consumption**
04.	**Fruits and vegetables**
04.1	Fruits and vegetables, unprocessed
04.1.1	Fresh fruits and vegetables whole
04.1.2	Fruits and vegetables peeled, cut and shredded
04.1.3	Frozen vegetables and fruits
04.2	Fruit and vegetables processed
04.2.1	Fruits and vegetables dry
04.2.2	Fruit and vegetables preserved in vinegar, the huile or brine
04.2.3	Fruits and canned vegetables
04.2.4	Preparations of fruit and vegetables, to the exclusion of the products falling within category 5.4
04.2.4.1	Preparations of fruit and vegetables, compotes the exclusion
04.2.4.2	Compotes, to the exclusion of the goods in class 16
04.2.5	Jams, jellies, marmalades and similar products
04.2.5.1	Jams extra and frozen extra
04.2.5.2	Jams, jellies, marmalades and cream of chestnuts
04.2.5.3	Other pasta spread similar to basis of fruit or vegetables
04.2.5.4	Butter fruit hull and spreads made from nuts
04.2.6	Processed potato products
05.	**Confectionery**
05.1	Cocoa and chocolate products
05.2	Other sweets, including the microconfiseries intended to refresh the haleine
05.3	Gum
05.4	Decorations, coatings and forage, the exclusion of fodder from fruit 4.2.4 category
06.	**Cereals and cereal products**
06.1	Whole, broken or flaked grain seeds
06.2	Meals and other mill, starches and starch products
06.2.1	Flours
06.2.2	Starch
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Precooked pasta
06.4.4	Potato gnocchi
06.4.5	Forages for pasta stuffed (ravioli and similar products)
06.5	Noodles
06.6	Batter
06.7	Pre-cooked or processed cereals
07.	**Bakery products**
07.1	Bread and rolls
07.1.1	Bread prepared exclusively from the following ingredients: wheat flour, water, yeast or leaven, salt
07.1.2	French bread; Buzakenyer, Fehér es felbarna kenyerek Friss
07.2	Fine bakery products
08.	**Meat**
08.1	No processed meats
08.1.1	Unprocessed meat, other than meat preparations
08.1.2	Meat preparations
08.2	Meat transformed
08.2.1	Processed meat not heat treated
08.2.2	Treated thermally processed meat
08.2.3	Hoses, coatings, and decorations for meat
08.2.4	Products of meat pickled in a traditional way, making the objet of specific provisions on nitrites and nitrates
08.2.4.1	Traditional products cured by immersion (meat-based products that were immersed in a brine containing nitrites and/or nitrates, salt and autres components)
08.2.4.2	Traditional products treated dry cured. (The dry salting process in) the application dry un mix brine containing nitrites and/or nitrates, salt and autres components to the surface of the meat, then in a period of stabilisation/maturation.)
08.2.4.3	Other pickled products in the traditional way. (Curing process by immersion or dry used in combination or

	where nitrite and/or nitrate are contained in a combination product or when brine is injected into the product before cooking.)
09.	**Fish and fishery products**
09.1	Fish and unprocessed fishery products
09.1.1	Unprocessed fish
09.1.2	Unprocessed shellfish
09.2	Fish and seafood processed, including molluscs and crustaceans
09.3	Fish œufs
10.	**Œufs and egg products**
10.1	Unprocessed œufs
10.2	Processed œufs and egg products
11.	**Sugars, syrups, honey and table sweeteners**
11.1	Sugars and syrups
11.2	Other sugars and syrups
11.3	Honey
11.4	Table sweeteners
11.4.1	Table liquid sweeteners
11.4.2	Sweeteners for table in powder form
11.4.3	Sweeteners in table in the form of tablets
12.	**Salts, spices, soups, soups, sauces, salads and protein products**
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices and seasonings
12.2.1	Fine herbs and spices
12.2.2	Seasonings and condiments
12.3	Vinegars
12.4	Mustard
12.5	Soups, soups and broths
12.6	Sauces
12.7	Salads and spreads salt
12.8	Yeast and yeast products
12.9	Protein products, the exclusion products category 1.8
13.	**Food for special nutrition**
13.1	Foods for infants and young children
13.1.1	Infant formula (1)
13.1.2	Follow-on
13.1.3	Preparations made from cereal and baby food for infants and young children (2)
13.1.4	Other foods for toddlers
13.1.5	Dietary foods for special medical purposes for infants and toddlers (3) and special formula preparations
13.1.5.1	Dietary foods for special medical purposes for infants and special preparations for infants
13.1.5.2	Dietary foods for special medical purposes for babies and toddlers
13.2	Dietary foods for special medical purposes (to the exclusion of the products falling within category 13.1.5)
13.3	Dietetic foods diet for weight control intended to replace a meal or the apport food une day (in whole or in part)
13.4	Food suitable for people with gluten intolerance une (4)
14.	**Drinks**
14.1	Non-alcoholic drinks
14.1.1	Water, including natural mineral the eau, the eau of source and all other waters bottled or packaged
14.1.2	Fruit juice and vegetable juice
14.1.3	NECTARS from fruits, nectars of vegetables and similar products
14.1.4	Flavored drinks
14.1.5	Coffee, tea, infusions of plants and fruits, chicory; tea extracts, infusions of plants and fruits, and chicory; preparations of tea, plants, fruit and cereals for infusion, as well as blends and instant preparations of these products
14.1.5.1	Coffee and coffee extracts
14.1.5.2	Other
14.2	Alcoholic beverages, including equivalents without alcohol and low alcohol content
14.2.1	Beer and malted drinks
14.2.2	Wines and other products, and alcohol-free equivalents
14.2.3	Cider and PEAR
14.2.4	Fruit wines and *made wine*
14.2.5	Mead
14.2.6	Spirit drinks
14.2.7	Aromatized wine-based products
14.2.7.1	Aromatized wines
14.2.7.2	Flavored wine-based drinks
14.2.7.3	Aromatized wine-product cocktails
14.2.8	Other alcoholic beverages, including mixtures of alcoholic drinks and non-alcoholic drinks and spirits with an alcoholic strength lower than 15% vol.
15.	**Appetizers dirty ready to consume**
15.1	Appetizers made from potatoes, grain, flour, amidon of starch
15.2	Processed nuts
16.	**Desserts, excluding products falling under the categories 1, 3, and 4**
17.	**Food supplements (**5), **exclusion of food supplements for infants and children below age**
17.1	Food supplements in solid form, including in the form of capsules and tablets and under autres similar forms to forms to chew the exclusion
17.2	Dietary supplements in liquid form
17.3	Food supplements as syrup or in a form to chew
18.	**Food transformed not covered by categories 1 to 17, excluding foods for infants and young children age**

PART E

FOOD ADDITIVES PERMITTED IN DIFFERENT FOOD CATEGORIES AND TERMS OF USE

Category number	E number	Name	Maximum quantity (in mg/l or mg/kg according to the) case)	Notes	Restrictions/exceptions
0.	**Food additives whose presence is permitted in all categories of food**				
	E 290	Carbon dioxide	*quantum satis*		
	E 938	Argon	*quantum satis*		
	E 939	Helium	*quantum satis*		
	E 941	Nitrogen	*quantum satis*		
	E 942	Nitrous oxide	*quantum satis*		
	E 948	Oxygen	*quantum satis*		
	E 949	Hydrogen	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4) (57)	Only food dried powder (i.e. the food dried during manufacturing and food mixes), to the exclusion of the foodstuffs listed in table 1 of part A of this annex
	E 551-559	Silicon dioxide - silicates	10 000	(1) (57)	Only food dried powder (i.e. the food dried during manufacturing and food mixes), to the exclusion of the foodstuffs listed in table 1 of part A of this annex
	E 459	Beta-Cyclodextrin	*quantum satis*		Only food tablets and dragees, the exclusion of foodstuffs listed in table 1 of part A of this annex
	E 551-559	Silicon dioxide - silicates	*quantum satis*	(1)	Only food tablets and dragees, the exclusion of foodstuffs listed in table 1 of part A of this annex
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(57): the quantity maximum applies except when a different maximum amount is specified to items 01 to 18 of this annex for certain foods or categories of foods food.			
01	**Dairy products and substitutes**				
01.1	**Milk pasteurized and sterilized (including UHT process) unflavoured**				
	E 331	Sodium citrates	4 000		Only goat UHT milk
	E 338-452	Acid phosphoric ŕ phosphates ŕ correlation, triphosphates and polyphosphates	1 000	(1) (4)	Only sterilized milk and UHT
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
01.2	**Fermented dairy products not flavored, including natural buttermilk no ar**			**ıматise (to the excluded**	**ion of the sterilized buttermilk), non heat-treated after fermentation**
01.3	**Dairy products fermented not flavored treated thermally after close**			**tion**	
	Group I	Additives			
	E 200 - 203	Acid sorbique ŕ sorbates	1 000	(1) (2)	Only curd
		(1): the additives can be added alone or in mixture.			
		(2): the quantity maximum applies the sum and s quantities		ıave Award-winning x KT	ree IDE.
01.4	**Fermented dairy products, aromatic, including treaties thermally**				
	Group I	Additives			
	Group II	Dyes *quantum satis*			
	Group III	Dyes with maximum combined limit	150		
	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced

	E 160 b	Annatto, bixin, norbixine	10		
	E 160 d	Lycopene	30		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	300	(1) (2)	Only non heat-treated dairy-based desserts
	E 297	Fumaric acid	4 000		Only fruit-flavored desserts
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	3 000	(1) (4)	
	E 355-357	Adipic acid - adipates	1 000		Only fruit-flavored desserts
	E 363	Succinic acid	6 000		
	E 416	Gum Karaya	6 000		
	E 427	Cassia gum	2 500		
	E 432 - 436	Polysorbates	1 000		
	E 473 - 474	Sucroesters fat acids - sucroglycerides	5 000		
	E 475	Esters polyglyceriques fat acids	2 000		
	E 477	Fatty esters of propane-1, 2-diol acids	5 000		
	E 481 - 482	Stearoyl-2-lactylates	5 000		
	E 483	Stearyle tartrate	5 000		
	E 491 -495	Sorbitan esters	5 000		
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced
	E 951	Aspartame	1 000		Only products without added sugar or energy-reduced
	E 952	Cyclamique acid and its salts of Na and Ca	250	(51)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, k and Ca	100	(52)	Only products without added sugar or energy-reduced
	E 955	Sucralose	400		Only products without added sugar or energy-reduced
	E 957	Thaumatine	5		Only as a flavor enhancer
	E 959	Neohesperidine DC	50		Only products without added sugar or energy-reduced
	E 960	Steviol glycosides	100	(60)	Only produced in energy-reduced or with no added sugar s
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only products without added sugar or energy-reduced
	E 961	Neotame	32		Only products without added sugar or energy-reduced
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid. (60): expressed in equivalents steviols			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
01.5	**Dehydrated milk**				
	Group II	Dyes *quantum satis*	*quantum satis*		Except products not flavoured
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 304	Acids fatty esters of Ascorbic acid	*quantum satis*		
	E 310 - 320	Gallates, TBHQ and BHA	200	(1)	Only milk powder for vending machines
	E 322	Lecithins	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation,	1 000	(1) (4)	Only partially dehydrated milk with less than 28% of material dry

		triphosphates and polyphosphates			
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 500	(1) (4)	Only partially dehydrated milk containing more than 28% of material dry
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 500	(1) (4)	Only milk powder and skimmed milk powder
	E 392	Extracts of Rosemary	200	(41) (46)	Only milk powder for vending machines
	E 392	Extracts of Rosemary	30	(46)	Only powdered milk for the manufacture of ice cream
	E 407	Carrageenan	*quantum satis*		
	E 500 (ii)	Sodium acid carbonate	*quantum satis*		
	E 501 (ii)	Potassium acid carbonate	*quantum satis*		
	E 509	Calcium chloride	*quantum satis*		
		(1): Additives may be added alone or in a mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(41): Expressed compared to the fat.			
		(46): sum of the carnosol and acid carnosique.			
01.6	**Cream and cream powder**				
01.6.1	**Pasteurized cream not flavoured (excluding low-fat creams)**				
	E 401	Sodium alginate	*quantum satis*		
	E 402	Potassium alginate	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 466	Carboxymethylcellulose	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
01.6.2	**Products based on cream, fermented with living enzymes flavored and products of substitution with a less than 20% fat content**				
	E 406	Agar	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 410	Flour of carob seeds	*quantum satis*		
	E 412	Guar gum	*quantum satis*		
	E 415	Xanthan gum	*quantum satis*		
	E 440	Pectins	*quantum satis*		
	E 460	Cellulose	*quantum satis*		
	E 466	Carboxymethylcellulose	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 1404	Oxidized starch	*quantum satis*		
	E 1410	Monoamidon phosphate	*quantum satis*		
	E 1412	Diamidon phosphate	*quantum satis*		
	E 1413	Phosphate diamidon phosphate	*quantum satis*		
	E 1414	Diamidon acetyl phosphate	*quantum satis*		
	E 1420	ACETYLATED starch	*quantum satis*		
	E 1422	Acetyl diamidon Adipate	*quantum satis*		
	E 1440	Starch hydroxypropyle	*quantum satis*		
	E 1442	Diamidon hydroxypropyle phosphate	*quantum satis*		
	E 1450	Starch sodium octenyl succinate	*quantum satis*		
	E 1451	ACETYLATED oxidized starch	*quantum satis*		
01.6.3	**Other creams**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only flavored creams
	Group III	Dyes with maximum combined limit	150		Only flavored creams

	E 234	Nisin	10		Only *clotted cream* (clotted cream)
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only cream pasteurized, sterilized and UHT and whipped cream
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	Only cream cream and sterilized sterilized low-fat
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
01.7	**Cheese and cheese products**				
01.7.1	**No aged cheeses, excluding products of category 16**				
	Group I	Additives			With the exeception of the *mozzarella* and of no cheeses fermented using enzymes alive non flavored
	Group II	Dyes *quantum satis*	*quantum satis*		Only cheeses not flavoured
	Group III	Dyes with maximum combined limit	150		Only cheeses not flavoured
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	
	E 234	Nisin	10		Only *mascarpone*
	E 260	Acetic acid	*quantum satis*		Only *mozzarella*
	E 270	Lactic acid	*quantum satis*		Only *mozzarella*
	E 330	Citric acid	*quantum satis*		Only *mozzarella*
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	With the exeception of the *mozzarella*
	E 460(ii)	Cellulose powder	*quantum satis*		Only *mozzarella* grated and sliced
	E 575	Glucono-delta-lactone	*quantum satis*		Only *mozzarella*
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
01.7.2	**Aged cheeses**				
	E 1105	Lysozyme	*quantum satis*		
	E 120	Cochineal, carminique acid, carmines	125		Only cheese parsley Red
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only cheese *Sage derby*
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only cheese *Sage derby*
	E 153	Medicinal plant coal	*quantum satis*		Only cheese *Morbier*
	E 160 a	Carotenoids	*quantum satis*		Only cheese ripened orange, yellow and white block broke
	E 160 b	Annatto, bixin, norbixine	15		Only cheese ripened orange, yellow and white block broke
	E 160 b	Annatto, bixin, norbixine	50		Only cheese *Red Leicester*
	E 160 b	Annatto, bixin, norbixine	35		Only cheese *Mimolette*
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only cheese ripened orange, yellow and white block broke
	E 163	Anthocyanins	*quantum satis*		Only cheese parsley Red
	E 170	Calcium carbonate	*quantum satis*		
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only cheese sliced and cut, prepackaged; cheese in layers and cheese with addition of food
	E 200 - 203	Sorbique acid - sorbates	*quantum satis*		Only treatment on the surface of refined products
	E 234	Nisin	12.5	(29)	
	E 235	Natamycin	1	(8)	Only surface treatment of hard, semi-hard and semi-soft cheeses

	E 239	Hexamethylenetetramine	residual quantity of 25 mg/kg expressed as formaldehyde		Only cheese *provolone*
	E 251 - 252	Nitrates	150	(30)	Only hard, semi-hard and semi-soft cheese
	E 280 - 283	Propionic acid - propionates	*quantum satis*		Only surface treatment
	E 460	Cellulose powder	*quantum satis*		Only refined sliced and grated cheese
	E 500 (ii)	Sodium acid carbonate	*quantum satis*		Only sour milk cheese
	E 504	Magnesium carbonates	*quantum satis*		
	E 509	Calcium chloride	*quantum satis*		
	E 551-559	Silicon dioxide - silicates	10 000	(1)	Only cheese in slices or grated hard and semi-hard
	E 575	Glucono-delta-lactone	*quantum satis*		
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(8): mg/dm^2 surface (absence to 5 mm deep).			
		(29): this substance may be present naturally in some cheeses obtained by fermentation processes.			
		(30): In cheese milk or equivalent dose if the addition is made after removal of the whey and addition of water.			
01.7.3	**Edible cheese crusts**				
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	*quantum satis*		
	E 160 d	Lycopene	30		
	E 180	Lithol-rubine BK	*quantum satis*		
	E 160 b	Annatto, bixin, norbixine	20		
01.7.4	**Whey cheese**				
	Group II	Dyes *quantum satis*	*quantum satis*		
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only cheese sliced, prepackaged; cheese in layers and cheese with addition of food
	E 251 - 252	Nitrates	150	(30)	Only cheese milk for hard, semi-hard and semi-soft cheese
	E 260	Acetic acid	*quantum satis*		
	E 270	Lactic acid	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 460(ii)	Cellulose powder	*quantum satis*		Only grated and sliced cheese
	E 575	Glucono-delta-lactone	*quantum satis*		
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(30): In cheese milk or equivalent dose if the addition is made after removal of the whey and addition of water.			
01.7.5	**Melted cheese**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only processed cheese flavored
	E 100	Curcumin	100	(33)	Only processed cheese flavored
	E 102	TARTRAZINE	100	(33)	Only processed cheese flavored
	E 104	Quinoline yellow	100	(33)	Only processed cheese flavored
	E 110	*Sunset Yellow* CWF/yellow orange S	100	(33)	Only processed cheese flavored
	E 120	Cochineal, carminique acid, carmines	100	(33)	Only processed cheese flavored
	E 122	Azorubine, carmoisine	100	(33)	Only processed cheese flavored
	E 124	Culvert 4R, cochineal red A	100	(33)	Only processed cheese flavored
	160 E	B -apocarotenal-8ř (30 C)	100	(33)	Only processed cheese flavored

	E 161 b	Lutein	100	(33)	Only processed cheese flavored
	E 160 d	Lycopene	5		Only processed cheese flavored
	E 160 a	Carotenoids	*quantum satis*		
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		
	E 160 b	Annatto, bixin, norbixine	15		
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	
	E 234	Nisin	12.5	(29)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	
	E 427	Cassia gum	2 500		
	E 551-559	Silicon dioxide - silicates	10 000	(1)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(29): This substance may be present naturally in some cheeses obtained by fermentation processes.			
		(33): maximum employees only or for the mixture of E 100, E 102, E 104, E 110, E 120, E 122, E 124, E 160 and E 161 b.			
01.7.6	**Cheese products (excluding the goods in class 16)**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only flavored no refined products
	Group III	Dyes with maximum combined limit	100		Only flavored no refined products
	E 1105	Lysozyme	*quantum satis*		Only refined products
	E 120	Cochineal, carminique acid, carmines	125		Only products veined red block
	E 160 a	Carotenoids	*quantum satis*		Only products refined in orange, yellow and white paste broken
	E 160 b	Annatto, bixin, norbixine	15		Only products refined in orange, yellow and white paste broken
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only products refined in orange, yellow and white paste broken
	E 163	Anthocyanins	*quantum satis*		Only products veined red block
	E 170	Calcium carbonate	*quantum satis*		Only refined products
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only products not refined; products refined sliced, prepackaged; refined layered and refined with the addition of food products
	E 200 - 203	Sorbique acid - sorbates	*quantum satis*		Only treatment on the surface of refined products
	E 234	Nisin	12.5	(29)	Only products refined and melted
	E 235	Natamycin	1 mg/dm^2 of surface (without to) 5 mm deep)		Only products hard, semi-hard and semi-soft surface treatment
	E 251 - 252	Nitrates	150	(30)	Only products refined hard, semi-hard and semi-soft
	E 280 - 283	Propionic acid - propionates	*quantum satis*		Only treatment on the surface of refined products
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	Only products not refined
	E 460	Cellulose powder	*quantum satis*		Only products refined and not refined grated and sliced
	E 504	Magnesium carbonates	*quantum satis*		Only refined products
	E 509	Calcium chloride	*quantum satis*		Only refined products
	E 551-559	Silicon dioxide - silicates	10 000	(1)	Only produced in hard and semi-hard dough sliced or grated
	E 575	Glucono-delta-lactone	*quantum satis*		Only refined products
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(29): This substance may be present naturally in some products obtained by fermentation processes.			
		(30): In cheese milk or equivalent dose if the addition is made after removal of the whey and addition of water.			

01.8	**Substitutes for dairy products, including beverage whiteners**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	E 200 - 203	Sorbique acid - sorbates	*quantum satis*	(1) (2)	Only substitutes of cheese (only treatment on the surface)
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only substitutes of protein cheese
	E 251 - 252	Nitrates	150	(30)	Only substitutes of dairy products cheese
	E 280 - 283	Propionic acid - propionates	*quantum satis*		Only substitutes of cheese (only treatment on the surface)
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Just substitute whipped cream
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	Only substitutes of processed cheese
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	30 000	(1) (4)	Only beverage whiteners
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	50 000	(1) (4)	Only launderers of drinks for vending machines
	E 432 - 436	Polysorbates	5 000	(1)	Only substitute of milk and cream
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	Only substitutes cream
	E 473-474	Sucroesters fat acids - sucroglycerides	20 000	(1)	Only beverage whiteners
	E 475	Esters polyglyceriques fat acids	5 000		Only substitute of milk and cream
	E 475	Esters polyglyceriques fat acids	500		Only beverage whiteners
	E 477	Fatty esters of propane-1, 2-diol acids	1 000		Only beverage whiteners
	E 477	Fatty esters of propane-1, 2-diol acids	5 000		Only substitute of milk and cream
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	Only beverage whiteners
	E 491 - 495	Sorbitan esters	5 000	(1)	Only substitute of milk and cream; beverage whiteners
	E 551-559	Silicon dioxide - silicates	10 000	(1)	Only substitutes of cheese or grated and substitues of processed cheese slices; beverage whiteners
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(30): In cheese milk or equivalent dose if the addition is made after removal of the whey and addition of water.			
02	**Fats and oils and emulsions of fat and oils**				
02.1	**Fat and almost anhydrous oils (excluding anhydrous milk fat)**				
	E 100	Curcumin	*quantum satis*		Only fat
	E 160 a	Carotenoids	*quantum satis*		Only fat
	E 160 b	Annatto, bixin, norbixine	10		Only fat
	E 270	Lactic acid	*quantum satis*		Only for cooking or frying or prepare sauces
	E 300	Ascorbic acid	*quantum satis*		Only for cooking or frying or prepare sauces
	E 304	Acids fatty esters of Ascorbic acid	*quantum satis*		With the exception of virgin oils and olive oils
	E 306	Tocopherol-rich extract	*quantum satis*		With the exception of virgin oils and olive oils
	E 307	Alpha-tocopherol	*quantum satis*		With the exception of virgin oils and olive oils
	E 307	Alpha-tocopherol	200		Only refined olive oil, including pomace olive oil
	E 308	Gamma-tocopherol	*quantum satis*		With the exception of virgin oils and olive oils
	E 309	Delta-tocopherol	*quantum satis*		With the exception of virgin oils and olive oils
	E 310 - 320	Gallates, TBHQ and BHA, alone or in a mixture	200	(1) (41)	Only fat and oils for the professional manufacture of foodstuffs undergoing thermal treatment; oils and fats for frying (except pomace olives the huile), lard, fish oil, fat of beef, poultry and sheep
	E 321	Butylhydroxy-toluene (BHT)	100	(41)	Only fat and oils for the professional manufacture of foodstuffs undergoing thermal treatment; oils and fats for frying (except pomace olives the huile), lard, fish oil, fat of beef, poultry and sheep

	E 322	Lecithins	30 000		With the exception of virgin oils and olive oils
	E 330	Citric acid	*quantum satis*		With the exception of virgin oils and olive oils
	E 331	Sodium citrates	*quantum satis*		With the exception of virgin oils and olive oils
	E 332	Potassium citrates	*quantum satis*		With the exception of virgin oils and olive oils
	E 333	Calcium citrates	*quantum satis*		With the exception of virgin oils and olive oils
	E 392	Extracts of Rosemary	30	(41) (46)	Only vegetable oils (With the exception of virgin oils and olive oils) and fat with polyunsaturated fatty acid content greater than 15% m/m of the total fatty acids, for use in food products not covered thermally
	E 392	Extracts of Rosemary	50	(41) (46)	Only fish oil and oil algue; lard, beef, poultry, mutton and pork fat; fats and oils for the professional manufacture of foodstuffs undergoing thermal treatment; oils and fats for frying, except the huile olive and the huile of olives residue
	E 471	Mono - and found fat acids	10 000		With the exception of virgin oils and olive oils
	E 472c	Citric esters of mono - and found acids fat	*quantum satis*		Only for cooking or frying or prepare sauces
	E 900	Dimethylpolysiloxane	10		Only oils and fats for frying
		(1): the additives can be added alone or in mixture.			
		(41): expressed compared to the fat.			
		(46): sum of the carnosol and acid carnosique.			
02.2	**Emulsions of fat and oils essentially of the type water in oil**				
02.2.1	**Butter, butter concentrate, oil of anhydrous milk fat and butter**				
	E 160 a	Carotenoids	*quantum satis*		With the exeception of sheep and goat milk butter
	E 500	Sodium carbonates	*quantum satis*		Only butter acid cream
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	Only butter acid cream
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
02.2.2	**Other emulsions of fat and oils, including spreadable fat and liquid emulsions**				
	Group I	Additives			
	E 100	Curcumin	*quantum satis*		Excluding butter with reduced lipid content
	E 160 a	Carotenoids	*quantum satis*		
	E 160 b	Annatto, bixin, norbixine	10		Excluding butter with reduced lipid content
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only emulsions of fat (with the exeception of butter) that the fat content is au at least 60%
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only emulsions of fat with fat content less than 60%
	E 310 - 320	Gallates, TBHQ and BHA, alone or in a mixture	200	(1) (2)	Only fat for frying
	E 321	Butylhydroxy-toluene (BHT)	100		Only fat for frying
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only spreadable fats
	E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate	100		Only spreadable fats, fat une fat not exceeding 41%
	E 405	Alginate propane - 1, 2-diol	3 000		
	E 432 - 436	Polysorbates	10 000	(1)	Only emulsions of fat for baking
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	Only emulsions of fat for baking
	E 475	Esters polyglyceriques fat acids	5 000		
	E 476	Tier of polyglycerol	4 000		Only spreadable fats, fat une fat not exceeding 41% and spreadable like une less than 10% fat content
	E 477	Fatty esters of propane-1, 2-diol acids	10 000		Only emulsions of fat for baking
	E 479b	Soybean oil oxidized by heating responded with mono - and found acids fat	5 000		Only emulsions of fat for frying

	E 481-482	Stearoyl-2-lactylates	10 000	(1)	
	E 491 - 495	Sorbitan esters	10 000	(1)	
	E 551-559	Silicon dioxide - silicates	30 000	(1)	Only fat to coat the molds to pastry
	E 900	Dimethylpolysiloxane	10		Only oils and fats for frying
	E 959	Neohesperidine DC	5		Only as a flavor enhancer, only in other than laitireres fat
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
02.3	**Plant spray oils**				
	Group I	Additives			
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	30 000	(1) (4)	Only aqueous emulsion spray for coating the pastry molds
	E 392	Extracts of Rosemary	50	(41) (46)	Only fat and oils for the professional manufacture of foodstuffs undergoing heat treatment
	E 551-559	Silicon dioxide - silicates	30 000	(1)	Only fat to coat the molds to pastry
	E 943a	Butane	*quantum satis*		Only oil vegetable spray (for professional use only) and aqueous emulsion spray
	E 943b	Isobutane	*quantum satis*		Only oil vegetable spray (for professional use only) and aqueous emulsion spray
	E 944	Propane	*quantum satis*		Only oil vegetable spray (for professional use only) and aqueous emulsion spray
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(41): Expressed compared to the fat.			
		(46): sum of the carnosol and acid carnosique.			
3	**Ice consumption**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	150	(25)	
	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced
	E 160 b	Annatto, bixin, norbixine	20		
	E 160 d	Lycopene	40		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 405	Alginate propane - 1, 2-diol	3 000		Only ice consumption to the eau
	E 427	Cassia gum	2 500		
	E 432 - 436	Polysorbates	1 000	(1)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
	E 477	Fatty esters of propane-1, 2-diol acids	3 000		
	E 491 - 495	Sorbitan esters	500	(1)	
	E 901	White and yellow beeswax	*quantum satis*		Only prepackaged wafers containing ice cream
	E 950	Acesulfame-K	800		Only products without added sugar or energy-reduced
	E 951	Aspartame	800		Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, K and It	100	(52)	Only products without added sugar or energy-reduced
	E 955	Sucralose	320		Only products without added sugar or energy-reduced
	E 957	Thaumatine	50		Only products without added sugar or energy-reduced
	E 959	Neohesperidine DC	50		Only products without added sugar or energy-reduced
	E960	Steviol glycosides	200	(60)	Only products without added sugar or energy-reduced

	E 961	Neotame	26		Only products without added sugar or energy-reduced
	E 962	aspartame-acesulfame salt	800	(11) b (49) (50)	Only products without added sugar or energy-reduced
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
04	**Fruits and vegetables**				
04.1	**Fruits and vegetables, unprocessed**				
04.1.1	**Fresh fruits and vegetables whole**				
	E 200 - 203	Sorbique acid - sorbates	20		Only treatment on the surface not peeled fresh agrumes
	E 220 - 228	Sulphur dioxide - sulfites	10	(3)	Only table grapes, fresh lychees (measured on edible parts) and blueberry *(Vaccinium corymbosum)*
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only sweetcorn packed under vacuum
	E 445	Glyceriques esters of wood resin	50		Only treatment on the surface of citrus fruits
	E 473-474	Sucroesters fat acids - sucroglycerides	*quantum satis*	(1)	Only fresh fruit, surface treatment
	E 901	White and yellow beeswax	*quantum satis*		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts
	E 902	Candelilla wax	*quantum satis*		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts
	E 903	Carnauba wax	200		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts
	E 904	Shellac	*quantum satis*		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts
	E 905	Microcrystalline wax	*quantum satis*		Only treatment on the surface of melons, papayas, mangoes and lawyers
	E 912	Esters of montanic acid	*quantum satis*		Only treatment on the surface of citrus, melons, papayas, mangoes, lawyers and pineapple
	E 914	Oxidized polyethylene wax	*quantum satis*		Only treatment on the surface of citrus, melons, papayas, mangoes, lawyers and pineapple
		(1): the additives can be added alone or in mixture.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
04.1.2	**Fruits and vegetables peeled, cut and shredded**				
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only potato peeled
	E 220 - 228	Sulphur dioxide - sulfites	300	(3)	Only pulp of onion, of garlic and of shallots
	E 220 - 228	Sulphur dioxide - sulfites	800	(3)	Only pulp of Horseradish
	E 296	Malic acid	*quantum satis*		Only potatoes transformed, peeled, and prepackaged
	E 300	Ascorbic acid	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged
	E 301	Sodium ascorbate	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged
	E 302	Calcium ascorbate	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged
	E 330	Citric acid	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for

					consumption and potatoes transformed, peeled, and prepackaged
	E 331	Sodium citrates	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged
	E 332	Potassium citrates	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged
	E 333	Calcium citrates	*quantum satis*		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
4.1.3	**Frozen vegetables and fruits**				
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables, including mushrooms and white pulse
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only potatoes frozen and frozen
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
		(3): The maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not considered present.			
04.2	**Fruit and vegetables processed**				
04.2.1	**Fruits and vegetables dry**				
	Group I	Additives			The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion.
	E 101	Riboflavines	*quantum satis*		Only canned red fruit
	E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit
	E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit
	E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit
	E 129	AG allura Red	200	(34)	Only canned red fruit
	E 131	Patent blue V	200	(34)	Only canned red fruit
	E 133	Brilliant blue FCF	200	(34)	Only canned red fruit
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only canned red fruit
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only canned red fruit
	E 150 a - d	Caramels	*quantum satis*		Only canned red fruit
	E 160 a	Carotenoids	*quantum satis*		Only canned red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only canned red fruit
	E 162	Red beet, betanine	*quantum satis*		Only canned red fruit
	E 163	Anthocyanins	*quantum satis*		Only canned red fruit
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only dry fruits
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only dried coconut
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables processed, including legumes
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only dried mushrooms
	E 220 - 228	Sulphur dioxide - sulfites	150	(3)	Only dried ginger
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only Sun-dried tomatoes
	E 220 - 228	Sulphur dioxide - sulfites	400	(3)	Only white dried vegetables
	E 220 - 228	Sulphur dioxide - sulfites	500	(3)	Only fruits and dried fruits to hull dry to the exclusion of apples, pears,

					bananas, apricots, peaches, grapes, plums and figs
	E 220 - 228	Sulphur dioxide - sulfites	600	(3)	Only apples and Dried Pears
	E 220 - 228	Sulphur dioxide - sulfites	1 000	(3)	Only bananas dried
	E 220 - 228	Sulphur dioxide - sulfites	2 000	(3)	Only apricots, peaches, grapes, plums and figs dried
	E 907	Poly-1-noncustodial hydrotreated	2 000		Only fruits dried as agent enrobage
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.			
04.2.2	**Fruit and vegetables preserved in vinegar, oil or brine**				
	Group I	Additives			
	E 101	Riboflavines	*quantum satis*		Only canned red fruit
	E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit
	E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit
	E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit
	E 129	AG allura Red	200	(34)	Only canned red fruit
	E 131	Patent blue V	200	(34)	Only canned red fruit
	E 133	Brilliant blue FCF	200	(34)	Only canned red fruit
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only canned red fruit
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only canned red fruit
	E 150 a - d	Caramels	*quantum satis*		Only canned red fruit
	E 160 a	Carotenoids	*quantum satis*		Only canned red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only canned red fruit
	E 162	Red beet, betanine	*quantum satis*		Only canned red fruit
	E 163	Anthocyanins	*quantum satis*		Only canned red fruit
	E 101	Riboflavines	*quantum satis*		Only vegetables (olives excluded)
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only vegetables (olives excluded)
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only vegetables (olives excluded)
	E 150 a - d	Caramels	*quantum satis*		Only vegetables (olives excluded)
	E 160 a	Carotenoids	*quantum satis*		Only vegetables (olives excluded)
	E 162	Red beet, betanine	*quantum satis*		Only vegetables (olives excluded)
	E 163	Anthocyanins	*quantum satis*		Only vegetables (olives excluded)
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only vegetables (olives excluded)
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only olives and mix olives
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only olives and mix olives
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only olives and mix olives
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	The exception yellow peppers and olives preserved in brine
	E 220-228	Sulphur dioxide - sulfites	500	(3)	Only yellow peppers preserved in brine
	E 579	Ferrous gluconate	150	(56)	Only olives darkened by oxidation
	E 585	Ferrous lactate	150	(56)	Only olives darkened by oxidation
	E 950	Acesulfame-K	200		Only bittersweet canning of fruits and vegetables
	E 951	Aspartame	300		Only bittersweet canning of fruits and vegetables
	E 954	Saccharin and its salts of Na, K and	160	(52)	Only bittersweet canning of fruits and vegetables

		It			
	E 955	Sucralose	180		Only bittersweet canning of fruits and vegetables
	E 959	Neohesperidine DC	100		Only bittersweet canning of fruits and vegetables
	E960	Steviol glycosides	100	(60)	Only bittersweet canning of fruits and vegetables
	E 961	Neotame	10		Only bittersweet canning of fruits and vegetables
	E 962	aspartame-acesulfame salt	200	(11) a (49) (50)	Only bittersweet canning of fruits and vegetables
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(56): expressed in Fe. (60): expressed in equivalents steviols			
04.2.3	**Fruits and canned vegetables**				
	E 101	Riboflavines	*quantum satis*		Only canned red fruit
	E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit
	E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit
	E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit
	E 129	AG allura Red	200	(34)	Only canned red fruit
	E 131	Patent blue V	200	(34)	Only canned red fruit
	E 133	Brilliant blue FCF	200	(34)	Only canned red fruit
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only canned red fruit
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only canned red fruit
	E 150 a - d	Caramels	*quantum satis*		Only canned red fruit
	E 160 a	Carotenoids	*quantum satis*		Only canned red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only canned red fruit
	E 162	Red beet, betanine	*quantum satis*		Only vegetables (olives excluded)
	E 163	Anthocyanins	*quantum satis*		Only canned red fruit
	E 102	TARTRAZINE	100		Only-*processed mushy and garden peas* (immature pea puree) (canned)
	E 133	Brilliant blue FCF	20		Only-*processed mushy and garden peas* (immature pea puree) (canned)
	E 142	Green S	10		Only-*processed mushy and garden peas* (immature pea puree) (canned)
	E 127	Erythrosine	200		Only cherries for cocktails and candied cherries
	E 127	Erythrosine	150		Only bigarreaux syrup and for cocktails
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables, including legumes
	E 220 - 228	Sulphur dioxide - sulfites	250	(3)	Only slices of lemon in the jar
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only bigarreaux in jar; packaged sweet corn under vacuum
	E 260	Acetic acid	*quantum satis*		
	E 261	Potassium acetate	*quantum satis*		
	E 262	Sodium acetates	*quantum satis*		
	E 263	Calcium acetate	*quantum satis*		

E 270	Lactic acid	*quantum satis*		
E 296	Malic acid	*quantum satis*		
E 300	Ascorbic acid	*quantum satis*		
E 301	Sodium ascorbate	*quantum satis*		
E 302	Calcium ascorbate	*quantum satis*		
E 325	Sodium lactate	*quantum satis*		
E 326	Potassium lactate	*quantum satis*		
E 327	Calcium lactate	*quantum satis*		
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 332	Potassium citrates	*quantum satis*		
E 333	Calcium citrates	*quantum satis*		
E 334	Tartaric acid [L (+)]	*quantum satis*		
E 335	Sodium tartrates	*quantum satis*		
E 336	Potassium tartrates	*quantum satis*		
E 337	Tartrate double sodium and potassium	*quantum satis*		
E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate	250		Only legumes, mushrooms and artichokes
E 410	Flour of carob seeds	*quantum satis*		Only chestnuts, preserved in a liquid
E 412	Guar gum	*quantum satis*		Only chestnuts, preserved in a liquid
E 415	Xanthan gum	*quantum satis*		Only chestnuts, preserved in a liquid
E 509	Calcium chloride	*quantum satis*		
E 512	Chloride etain	25	(55)	Only white asparagus
E 575	Glucono-delta-lactone	*quantum satis*		
E 579	Ferrous gluconate	150	(56)	Only olives darkened by oxidation
E 585	Ferrous lactate	150	(56)	Only olives darkened by oxidation
E 900	Dimethylpolysiloxane	10		
E 950	Acesulfame-K	350		Only fruit without added sugar or energy-reduced
E 951	Aspartame	1 000		Only fruit without added sugar or energy-reduced
E 952	Cyclamique acid and its salts of Na and It	1 000	(51)	Only fruit without added sugar or energy-reduced
E 954	Saccharin and its salts of Na, K and It	200	(52)	Only fruit without added sugar or energy-reduced
E 955	Sucralose	400		Only fruit without added sugar or energy-reduced
E 959	Neohesperidine DC	50		Only fruit without added sugar or energy-reduced
E 961	Neotame	32		Only fruit without added sugar or energy-reduced
E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only fruit without added sugar or energy-reduced
	(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
	(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
	(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.			
	(49): Quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
	(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
	(51): quantities maximum utilisation are expressed in free acid.			

		(52): quantities maximum utilisation are expressed in free imide.			
		(55): expressed in Sn.			
		(56): expressed in Fe.			
04.2.4	**Preparations of fruit and vegetables, excluding products of category 5.4**				
04.2.4.1	**Preparations of fruit and vegetables, excluding compotes**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only *mostarda di frutta* (fruit mustard)
	Group III	Dyes with maximum combined limit	200		Only *mostarda di frutta* (fruit mustard)
	Group IV	Polyols	*quantum satis*		Only preparations without added sugars, to the exclusion those destined to the production of fruit juice based drinks or energy-reduced
	E 101	Riboflavines	*quantum satis*		Only canned red fruit
	E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit
	E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit
	E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit
	E 129	AG allura Red	200	(34)	Only canned red fruit
	E 131	Patent blue V	200	(34)	Only canned red fruit
	E 133	Brilliant blue FCF	200	(34)	Only canned red fruit
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only canned red fruit
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only canned red fruit
04.2.4.1	E 150 a - d	Caramels	*quantum satis*		Only canned red fruit
	E 160 a	Carotenoids	*quantum satis*		Only canned red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only canned red fruit
	E 162	Red beet, betanine	*quantum satis*		Only vegetables (olives excluded)
	E 163	Anthocyanins	*quantum satis*		Only canned red fruit
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only preparations of fruits and vegetables, including herbal preparations algues marine, sauces made from fruits, the aspic, except the purees, foams, compotes, salads and similar products canned
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only processed algues marine, olives and mix olives
	E 210 - 213	Benzoic acid - benzoates	2 000	(1) (2)	Only cooked red beets
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only processed olives
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables and processed mushrooms
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only dry fruits rehydrated and lychees,
	E 220 - 228	Sulphur dioxide - sulfites	300	(3)	Only pulp of onion, of garlic and of shallots
	E 220 - 228	Sulphur dioxide - sulfites	800	(3)	Only pulp of Horseradish (mustard Allemagne)
	E 220 - 228	Sulphur dioxide - sulfites	800	(3)	Only extracted from fruit gelling, liquid pectin for sale to the final consumer
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	800	(1) (4)	Only preparations of fruits
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	4 000	(1) (4)	Only coatings for plant products
	E 405	Alginate propane - 1, 2-diol	5 000		
04.2.4.1	E 950	Acesulfame-K	350		Only preparations at reduced energy value
	E 951	Aspartame	1 000		Only preparations at reduced energy value

	E 952	Cyclamique acid and its salts of Na and It	250	(51)	Only preparations at reduced energy value
	E 954	Saccharin and its salts of Na, k and Ca	200	(52)	Only preparations at reduced energy value
	E 955	Sucralose	400		Only preparations at reduced energy value
	E 959	Neohesperidine DC	50		Only preparations at reduced energy value
	E 960	Steviol glycosides	200	(60)	Only preparations at reduced energy value
	E 961	Neotame	32		Only preparations at reduced energy value
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only preparations at reduced energy value
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
04.2.4.2	**Compotes, excluding products of category 16**				
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 440	Pectins	*quantum satis*		Only applesauce fruit other than apples
	E 509	Calcium chloride	*quantum satis*		Only applesauce fruit other than apples
04.2.5	**Jams, jellies, marmalades and similar products**				
04.2.5.1	**Jams extra and frozen extra**				
	Group IV	Polyols	*quantum satis*		Only jams, jellies, marmalades, energy-reduced or with no added sugar
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only produced low-sugar and low-calorie and sugar-free products, jams
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only produced low-sugar and low-calorie and sugar-free products, jams
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only jams, jellies and marmalades containing sulfites fruits
	E 270	Lactic acid	*quantum satis*		
	E 296	Malic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 327	Calcium lactate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 334	Tartaric acid [L (+)]	*quantum satis*		
04.2.5.1	E 335	Sodium tartrates	*quantum satis*		
	E 350	Sodium Malates	*quantum satis*		
	E 440	Pectins	*quantum satis*		

	E 471	Mono - and found fat acids	*quantum satis*		
	E 950	Acesulfame-K	1 000		Only jams, jellies and marmalades at reduced energy value
	E 951	Aspartame	1 000		Only jams, jellies and marmalades at reduced energy value
	E 952	Cyclamique acid and its salts of Na and It	1 000		Only jams, jellies and marmalades at reduced energy value
	E 954	Saccharin and its salts of Na, K and It	200	(51)	Only jams, jellies and marmalades at reduced energy value
	E 955	Sucralose	400	(52)	Only jams, jellies and marmalades at reduced energy value
	E 959	Neohesperidine DC	50		Only jams, jellies and marmalades at reduced energy value
	E 960	Steviol glycosides	200	(60)	Only jams, jellies and marmalades at reduced energy value
	E 961	Neotame	32		Only jams, jellies and marmalades at reduced energy value
	E 961	Neotame	2		Only jams, jellies and marmalades in energy value reduced, as quřexhausteur of taste
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only jams, jellies and marmalades at reduced energy value
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
04.2.5.2	**Jams, jellies, marmalades and cream of chestnuts**				
	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced
	E 100	Curcumin	*quantum satis*		With the exeception of cream of chestnuts
	E 104	Quinoline yellow	100	(31)	With the exeception of cream of chestnuts
	E 110	*Sunset Yellow* CWF/yellow orange S	100	(31)	With the exeception of cream of chestnuts
	E 120	Cochineal, carminique acid, carmines	100	(31)	With the exeception of cream of chestnuts
	E 124	Culvert 4R, cochineal red A	100	(31)	With the exeception of cream of chestnuts
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		With the exeception of cream of chestnuts
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		With the exeception of cream of chestnuts
	E 142	Green S	100	(31)	With the exeception of cream of chestnuts
	E 150 a - d	Caramels	*quantum satis*		With the exeception of cream of chestnuts
	E 160 a	Carotenoids	*quantum satis*		With the exeception of cream of chestnuts
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		With the exeception of cream of chestnuts
	E 160 d	Lycopene	10	(31)	With the exeception of cream of chestnuts
	E 161 b	Lutein	100	(31)	With the exeception of cream of chestnuts
	E 162	Red beet, betanine	*quantum satis*		With the exeception of cream of chestnuts
	E 163	Anthocyanins	*quantum satis*		With the exeception of cream of chestnuts
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only produced low-sugar and products/pasta spread similar low-calorie or sugar-free, jams
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only produced low-sugar and low-calorie and sugar-free products; marmalades
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only jams, jellies and *marmalades* containing the fruits to sulphites
04.2.5.2	E 270	Lactic acid	*quantum satis*		
	E 296	Malic acid	*quantum satis*		

	E 300	Ascorbic acid	*quantum satis*		
	E 327	Calcium lactate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 334	Tartaric acid [L (+)]	*quantum satis*		
	E 335	Sodium tartrates	*quantum satis*		
	E 350	Sodium Malates	*quantum satis*		
	E 400 - 404	Alginique acid - alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Flour of carob seeds	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gum Gellane	10 000	(32)	
	E 440	Pectins	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 493	Sorbitan Monolaurate	25		Only Marmalade in jelly
	E 509	Calcium chloride	*quantum satis*		
04.2.5.2	E 524	Sodium hydroxide	*quantum satis*		
	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	1 000		Only jams, jellies and marmalades at reduced energy value
	E 951	Aspartame	1 000		Only jams, jellies and marmalades at reduced energy value
	E 952	Cyclamique acid and its salts of Na and It	1 000	(51)	Only jams, jellies and marmalades at reduced energy value
	E 954	Saccharin and its salts of Na, K and It	200	(52)	Only jams, jellies and marmalades at reduced energy value
	E 955	Sucralose	400		Only jams, jellies and marmalades at reduced energy value
	E 959	Neohesperidine DC	50		Only jams, jellies and marmalades at reduced energy value
	E 959	Neohesperidine DC	5		Only frozen fruit like flavor enhancer
	E 960	Steviol glycosides	200	(60)	Only jams, jellies and marmalades at reduced energy value
	E 961	Neotame	32		Only jams, jellies and marmalades at reduced energy value
	E 961	Neotame	2		Only jams, jellies and marmalades in energy value reduced, as quřexhausteur of taste
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only jams, jellies and marmalades at reduced energy value
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(31): maximum employees alone or in a mixture with E 104, E 110, E 120, E 124, E 142, E 160 d and E 161 b.			
		(32): maximum alone or in mixture with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418 employees. (60): expressed in equivalents steviols			
04.2.5.3	**Other pasta spread similar to basis of fruit or vegetables**				
	Group II	Dyes *quantum satis*			With the exeception of the *cream of prunes*

	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced
	E 100	Curcumin	*quantum satis*		With the exeception of the *cream of prunes*
	E 104	Quinoline yellow	100	(31)	*With the exception of the cream of prunes*
	E 110	*Sunset Yellow* CWF/yellow orange S	100	(31)	With the exeception of the *cream of prunes*
	E 120	Cochineal, carminique acid, carmines	100	(31)	With the exeception of the *cream of prunes*
	E 124	Culvert 4R, cochineal red A	100	(31)	With the exeception of the *cream of prunes*
	E 142	Green S	100	(31)	With the exeception of the *cream of prunes*
	E 160 d	Lycopene	10	(31)	With the exeception of the *cream of prunes*
	E 161 b	Lutein	100	(31)	With the exeception of the *cream of prunes*
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Other pasta spread of fruit, marmalades
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	Only marmalades
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Other pasta spread of fruit, marmalades
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	
	E 270	Lactic acid	*quantum satis*		
	E 296	Malic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 327	Calcium lactate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
04.2.5.3	E 331	Sodium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 334	Tartaric acid [L (+)]	*quantum satis*		
	E 335	Sodium tartrates	*quantum satis*		
	E 350	Sodium Malates	*quantum satis*		
	E 400 - 404	Alginique acid - alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Flour of carob seeds	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gum Gellane	10 000	(32)	
	E 440	Pectins	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 509	Calcium chloride	*quantum satis*		
	E 524	Sodium hydroxide	*quantum satis*		
	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	1 000		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 952	Cyclamique acid and its salts of Na and It	500	(51)	Only pasta spread of dried fruit, energy-reduced or with no added sugar

	E 954	Saccharin and its salts of Na, K and It	200	(52)	Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 955	Sucralose	400		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 960	Steviol glycosides	200	(60)	Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 961	Neotame	32		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only pasta spread of dried fruit, energy-reduced or with no added sugar
04.2.5.3		(1): the additives can be added alone or in mixture. (2): The maximum amount applies to the sum and the quantities are expressed as free acid. (3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present. (((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). (50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E. (51): quantities maximum utilisation are expressed in free acid. (52): quantities maximum utilisation are expressed in free imide. (31): maximum employees alone or in a mixture with E 104, E 110, E 120, E 124, E 142, E 160 d and E 161 b. (32): maximum alone or in mixture with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418 employees. (60): expressed in equivalents steviols			
04.2.5.4	**Butter fruit hull and spreads made from nuts**				
	Group I	Additives			
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (41)	Only nuts processed
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1), (4)	Only fat spreadable, butter the exclusion
	E 392	Extracts of Rosemary	200	(41) (46)	
		(1): the additives can be added alone or in mixture. (4): the maximum quantity is expressed in P_2O_5 (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnosique.			
04.2.6	**Processed potato products**				
	Group I	Additives			
	E 100	Curcumin	*quantum satis*		Only pellets and flakes of potato dried
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only dough of potato and slices of potato prefrites
	E 220 - 228	Sulphur dioxide - sulfites	400	(3)	Only products made from dehydrated potatoes
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	
	E 310 - 320	Gallates, TBHQ and BHA	25	(1)	Only potatoes dehydrated
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Prefrites potatoes including frozen and frozen
	E 392	Extracts of Rosemary	200	(46)	Only products made from dehydrated potatoes
	E 426	Soybean Hemicellulose	10 000		Only pre-packaged processed potato products
		(1): the additives can be added alone or in mixture. (2): The maximum amount applies to the sum and the quantities are expressed as free acid. (3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present. (4): the maximum quantity is expressed in P_2O_5 (46): Sum of the carnosol and acid carnosique.			
05	**Confectionery**				

05.1	**Cocoa and chocolate products**				
	Group I	Additives			Only products without added sugar or energy-reduced
	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced
	E 170	Calcium carbonate	70 000	(*)	
	E 322	Lecithins	*quantum satis*		
	E 330	Citric acid	5 000		
	E 334	Tartaric acid [L (+)]	5 000		
	E 414	Gum Arabic or gum acacia	*quantum satis*		Only as agent enrobage
	E 422	Glycerol	*quantum satis*		
	E 440	Pectins	*quantum satis*		Only as agent enrobage
	E 442	Phosphatides diammonium	10 000		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 472c	Citric esters of mono - and found acids fat	*quantum satis*		
	E 476	Tier of polyglycerol	5 000		
	E 492	Sorbitan tristearate	10 000		
	E 500 - 504	Carbonates	70 000	(*)	
	E 524 - 528	Hydroxides	70 000	(*)	
	E 530	Magnesium oxide	70 000	(*)	
	E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage
	E 902	Candelilla wax	*quantum satis*		Only as agent enrobage
	E 903	Carnauba wax	500		Only as agent enrobage
	E 904	Shellac	*quantum satis*		Only as agent enrobage
05.1	E 950	Acesulfame-K	500		Only products without added sugar or energy-reduced
	E 951	Aspartame	2 000		Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, K and It	500	(52)	Only products without added sugar or energy-reduced
	E 955	Sucralose	800		Only products without added sugar or energy-reduced
	E 957	Thaumatine	50		Only products without added sugar or energy-reduced
	E 959	Neohesperidine DC	100		Only products without added sugar or energy-reduced
	E 960	Steviol glycosides	270	(60)	Only products without added sugar or energy-reduced
	E 961	Neotame	65		Only products without added sugar or energy-reduced
	E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	Only products without added sugar or energy-reduced
		(*) E 170, E 500-504, 524-528 E and E 530: 7% reported to the degreased dry matter, expressed as potassium carbonate.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
05.2	**Other sweets, including the microconfiseries intended to freshen the breath**				
	Group I	Additives			Additives E 400, E 401, E 402, E 403, E 404, E 406, E 407, E 407 a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the

				ingestion. The additif E 425 cannot be used in gel candies.
Group II	Dyes *quantum satis*	*quantum satis*		
Group III	Dyes with maximum combined limit	300	(25)	The exception of fruits and vegetables, candied
Group III	Dyes with maximum combined limit	200		Only fruit and candied vegetables
Group IV	Polyols	*quantum satis*		Only products without added sugar
Group IV	Polyols	*quantum satis*		Only confectionery-based amidon energy-reduced or with no added sugar
Group IV	Polyols	*quantum satis*		Only pasta spread cocoa or dry fruits, milk fat, energy-reduced or no added sugar
Group IV	Polyols	*quantum satis*		Only confectionery cocoa or dried fruits without added sugar or energy-reduced basis
Group IV	Polyols	*quantum satis*		Only crystallized fruit, energy-reduced or with no added sugar
E 160 d	Lycopene	30		
E 173	Aluminium	*quantum satis*		Only a coating of sugar confectionery for decorating cakes and pastry
E 174	Money	*quantum satis*		Only confectionery coating
E 175	Gold	*quantum satis*		Only confectionery coating
E 200 - 219	Sorbique acid - sorbates; benzoic acid - benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	The exception of fruits and vegetables, candied, crystallized or iced
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only fruits and vegetables, candied, crystallized or iced
E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only fruits, vegetables, angelique and barks candied, crystallized or iced agrumes
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only confectionery herbal syrup (transfer from syrup only)
E 297	Fumaric acid	1 000		Only confectionery sugar
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only confectionery sugar, candied fruit the exception
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	800	(1) (4)	Only fruits candied
E 405	Alginate propane - 1, 2-diol	1 500		Only confectionery sugar
E 426	Soybean Hemicellulose	10 000		Only gel candy, jelly in minibarquettes products the exception
E 432 - 436	Polysorbates	1 000	(1)	Only confectionery sugar
E 442	Phosphatides diammonium	10 000		Only sweet cocoa
E 459	Beta-Cyclodextrin	*quantum satis*		Only food tablets and dragees
E 473-474	Sucroesters fat acids - sucroglycerides	5 000		Only confectionery sugar
E 475	Esters polyglyceriques fat acids	2 000		Only confectionery sugar
E 476	Tier of polyglycerol	5 000		Only sweet cocoa
E 477	Fatty esters of propane-1, 2-diol acids	5 000		Only confectionery sugar
E 481-482	Stearoyl-2-lactylates	5 000	(1)	Only confectionery sugar
E 491 - 495	Sorbitan esters	5 000	(1)	Only confectionery sugar
E 492	Sorbitan tristearate	10 000		Only sweet cocoa
E 520 - 523	Sulfate dialuminium	200	(1) (38)	Only fruits and vegetables, candied, crystallized or iced
E 551-559	Silicon dioxide - silicates	*quantum satis*	(1)	Only surface treatment
E 900	Dimethylpolysiloxane	10		
E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage
E 902	Candelilla wax	*quantum satis*		Only as agent enrobage
E 903	Carnauba wax	500		Only as agent enrobage
E 904	Shellac	*quantum satis*		Only as agent enrobage
E 905	Microcrystalline wax	*quantum satis*		Only surface treatment
E 907	Poly-1-noncustodial hydrotreated	2 000		Only as agent enrobage for sugar confectionery
E 950	Acesulfame-K	500		Only products of cocoa or dried fruit, energy-reduced or with no added sugar

E 951	Aspartame	2 000		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	500		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 955	Sucralose	800		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 957	Thaumatine	50		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 959	Neohesperidine DC	100		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 960	Steviol glycosides	270	(60)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 961	Neotame	65		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 962	aspartame-acesulfame salt	500	(11) a	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 950	Acesulfame-K	500		Only sweets in the form of tablets at reduced energy value
E 955	Sucralose	200		Only sweets in the form of tablets at reduced energy value
E 961	Neotame	15		Only sweets in the form of tablets at reduced energy value
E 950	Acesulfame-K	1 000		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 951	Aspartame	1 000		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 952	Cyclamique acid and its salts of Na and Ca	500	(51)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	200	(52)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 955	Sucralose	400		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 959	Neohesperidine DC	50		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 960	Steviol glycosides	330	(60)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 961	Neotame	32		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 950	Acesulfame-K	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 951	Aspartame	2 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, K and It	300	(52)	Only confectionery-based amidon energy-reduced or with no added sugar
E 955	Sucralose	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 959	Neohesperidine DC	150		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	65		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	2		Only amidon without sugar or energy-reduced base confectionery added, as quřexhausteur of taste
E 962	aspartame-acesulfame salt	1 000	(11) a (49) (50)	Only confectionery-based amidon energy-reduced or with no added sugar
E 950	Acesulfame-K	500		Only confectionery with no added sugar
E 951	Aspartame	1 000		Only confectionery with no added sugar
E 954	Saccharin and its salts of Na, K and It	500	(52)	Only confectionery with no added sugar
E 955	Sucralose	1 000		Only confectionery with no added sugar
E 957	Thaumatine	50		Only confectionery with no added sugar
E 959	Neohesperidine DC	100		Only confectionery with no added sugar

	E 960	Steviol glycosides	350	(60)	Only confectionery with no added sugar
	E 961	Neotame	32		Only confectionery with no added sugar
	E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	Only confectionery with no added sugar
	E 950	Acesulfame-K	2 500		Only microconfiseries to refresh the haleine, without added sugar
	E 951	Aspartame	6 000		Only microconfiseries to refresh the haleine, without added sugar
	E 954	Saccharin and its salts of Na, k and Ca	3 000	(52)	Only microconfiseries to refresh the haleine, without added sugar
	E 955	Sucralose	2 400		Only microconfiseries to refresh the haleine, without added sugar
	E 959	Neohesperidine DC	400		Only microconfiseries to refresh the haleine, without added sugar
	E 960	Steviol glycosides	2000	(60)	Only microconfiseries to refresh the haleine, without added sugar
	E 961	Neotame	200		Only microconfiseries to refresh the haleine, without added sugar
	E 961	Neotame	3		Only microconfiseries to refresh the haleine and throat lozenges strongly flavored without added sugars, like flavor enhancer
	E 962	aspartame-acesulfame salt	2 500	(11) a (49) (50)	Only microconfiseries to refresh the haleine, without added sugar
	E 951	Aspartame	2 000		Only refreshing strongly flavored without added sugar throat lozenges
	E 955	Sucralose	1 000		Only refreshing strongly flavored without added sugar throat lozenges
	E 960	Steviol glycosides	670	(60)	Only refreshing strongly flavored without added sugar throat lozenges
	E 961	Neotame	65		Only refreshing strongly flavored without added sugar throat lozenges
	E 1204	Pullulan	*quantum satis*		Only microconfiseries in the form of films intended to refresh the haleine
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(5): E 214 219 Ŕ: p-hydroxybenzoates (PHB), maximum 300 mg/kg.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l.			
		(38): expressed in aluminium. (60): expressed in equivalents steviols			
05.3	**Gum**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	300	(25)	
	Group IV	Polyols	*quantum satis*		Only products without added sugar
	E 160 d	Lycopene	300		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	
	E 297	Fumaric acid	2 000		
	E 310 - 321	Gallates, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	*quantum satis*	(1) (4)	
	E 392	Extracts of Rosemary	200	(46)	
	E 405	Alginate propane - 1, 2-diol	5 000		
	E 416	Gum Karaya	5 000		

E 432 - 436	Polysorbates	5 000	(1)	
E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	
E 475	Esters polyglyceriques fat acids	5 000		
E 477	Fatty esters of propane-1, 2-diol acids	5 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491 - 495	Sorbitan esters	5 000	(1)	
E 551	Silicon dioxide	*quantum satis*		Only surface treatment
E 552	Calcium silicate	*quantum satis*		Only surface treatment
E 553a	Magnesium silicate	*quantum satis*		Only surface treatment
E 553b	TALC	*quantum satis*		
E 650	Zinc acetate	1 000		
E 900	Dimethylpolysiloxane	100		
E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage
E 902	Candelilla wax	*quantum satis*		Only as agent enrobage
E 903	Carnauba wax	1 200	(47)	Only as agent enrobage
E 904	Shellac	*quantum satis*		Only as agent enrobage
E 905	Microcrystalline wax	*quantum satis*		Only surface treatment
E 907	Poly-1-noncustodial hydrotreated	2 000		Only as agent enrobage
E 927b	Carbamide	30 000		Only products without added sugar
E 950	Acesulfame-K	800	(12)	Only products with added sugars or polyols as flavor enhancer
E 951	Aspartame	2 500	(12)	Only products with added sugars or polyols as flavor enhancer
E 959	Neohesperidine DC	150	(12)	Only products with added sugars or polyols as flavor enhancer
E 957	Thaumatine	10	(12)	Only products with added sugars or polyols as flavor enhancer
E 961	Neotame	3	(12)	Only products with added sugars or polyols as flavor enhancer
E 950	Acesulfame-K	2 000		Only products without added sugar
E 951	Aspartame	5 500		Only products without added sugar
E 954	Saccharin and its salts of Na, K and below	1 200	(52)	Only products without added sugar
E 955	Sucralose	3 000		Only products without added sugar
E 957	Thaumatine	50		Only products without added sugar
E 959	Neohesperidine DC	400		Only products without added sugar
E 960	Steviol glycosides	3300	(60)	Only products without added sugar
E 961	Neotame	250		Only products without added sugar
E 962	aspartame-acesulfame salt	2 000	(11) a (49) (50)	Only products without added sugar
E 1518	Glyceryl help (triacetin)	*quantum satis*		
	(1): Additives may be added alone or in a mixture.			
	(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
	(4): the maximum quantity is expressed in P_2O_5			
	(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			

		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(12): if additives E 950, 951 E, E 957, 959 E and E 961 are used in a mixture in the gum, the maximum quantity of each entre them is reduced in proportion.			
		(25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l.			
		(46): sum of the carnosol and acid carnosique.			
		(47): the quantity maximum applies for all uses covered by the present text. (60): expressed in equivalents steviols			
05.4	**Decorations, coatings and forages, excluding fruit 4.2.4 category fodder**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	500		Only decorations, coatings and sauces, forage the exception
	Group III	Dyes with maximum combined limit	300	(25)	Only fodder
	Group IV	Polyols	*quantum satis*		Only decorations, coatings and fillings without added sugar
	Group IV	Polyols	*quantum satis*		Only sauces
	E 160 b	Annatto, bixin, norbixine	20		Only decorations and coatings
	E 160 d	Lycopene	30		With the exeception of Red the enrobage of confectionery to chocolate-coated hard sugar
	E 160 d	Lycopene	200		Only red hard sugar coated chocolate confectionery coating
	E 173	Aluminium	*quantum satis*		Only a coating of sugar confectionery for decorating cakes and pastry
	E 174	Money	*quantum satis*		Only decorations of chocolates
	E 175	Gold	*quantum satis*		Only decorations of chocolates
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only toppings (syrup for pancakes, syrup flavored to flavored milkshakes and ice cream; similar products)
	E 200 - 219	Sorbique acid - sorbates; benzoic acid - benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only confectionery herbal syrup (transfer from syrup only)
	E 220 - 228	Sulphur dioxide - sulfites	40	(3)	Only toppings (syrup for pancakes, syrup flavored to flavored milkshakes and ice cream; similar products)
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only forages food for pastry
	E 297	Fumaric acid	1 000		
	E 297	Fumaric acid	2 500		Only fillings and toppings for fine bakery products
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	3 000	(1) (4)	Only toppings (syrup for pancakes, syrup flavored to flavored milkshakes and ice cream; similar products)
	E 355-357	Adipic acid - adipates	2 000	(1)	Only fillings and toppings for fine bakery products
	E 392	Extracts of Rosemary	100	(41) (46)	Only sauces
	E 405	Alginate propane - 1, 2-diol	1 500		
	E 405	Alginate propane - 1, 2-diol	5 000		Only fillings, toppings and coatings for fine bakery and desserts
	E 416	Gum Karaya	5 000		Only fillings, toppings and coatings for fine bakery and desserts
	E 426	Soybean Hemicellulose	10 000		Only gel candies (other than products of jelly in minibarquettes)
	E 427	Cassia gum	2 500		Only fillings, toppings and coatings for fine bakery and desserts
	E 432 - 436	Polysorbates	1 000	(1)	
	E 442	Phosphatides diammonium	10 000		Only sweet cocoa
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000		
	E 475	Esters polyglyceriques fat acids	2 000		
	E 476	Tier of polyglycerol	5 000		Only sweet cocoa

E 477	Fatty esters of propane-1, 2-diol acids	5 000		
E 477	Fatty esters of propane-1, 2-diol acids	30 000		Only toppings whipped for other than cream desserts
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 491 - 495	Sorbitan esters	5 000	(1)	
E 492	Sorbitan tristearate	10 000		Only sweet cocoa
E 551-559	Silicon dioxide - silicates	*quantum satis*		Only surface treatment
E 900	Dimethylpolysiloxane	10		
E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage
E 902	Candelilla wax	*quantum satis*		Only as agent enrobage
E 903	Carnauba wax	500		Only as agent enrobage
E 903	Carnauba wax	200		As agent enrobage only for small products of fine bakery chocolate covered
E 904	Shellac	*quantum satis*		Only as agent enrobage
E 905	Microcrystalline wax	*quantum satis*		Only surface treatment
E 907	Poly-1-noncustodial hydrotreated	2 000		Only as agent enrobage
E 950	Acesulfame-K	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 951	Aspartame	2 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	300	(52)	Only confectionery-based amidon energy-reduced or with no added sugar
E 955	Sucralose	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 959	Neohesperidine DC	150		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	65		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	2		Only confectionery based amidon without added sugars, as a flavor enhancer or reduced energy value
E 962	aspartame-acesulfame salt	1 000	(11) a (49) (50)	Only confectionery-based amidon energy-reduced or with no added sugar
E 950	Acesulfame-K	500		Only confectionery with no added sugar
E 951	Aspartame	1 000		Only confectionery with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	500	(52)	Only confectionery with no added sugar
E 955	Sucralose	1 000		Only confectionery with no added sugar
E 957	Thaumatine	50		Only confectionery with no added sugar
E 959	Neohesperidine DC	100		Only confectionery with no added sugar
E 960	Steviol glycosides	330	(60)	Only confectionery with no added sugar
E 961	Neotame	32		Only confectionery with no added sugar
E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	Only confectionery with no added sugar
E 950	Acesulfame-K	500		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 951	Aspartame	2 000		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, K and It	500	(52)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 955	Sucralose	800		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 957	Thaumatine	50		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 959	Neohesperidine DC	100		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 960	Steviol glycosides	270	(60)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 961	Neotame	65		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 950	Acesulfame-K	350		Only sauces
E 951	Aspartame	350		Only sauces
E 954	Saccharin and its salts of Na, k and Ca	160	(52)	Only sauces
E 955	Sucralose	450		Only sauces
E 959	Neohesperidine DC	50		Only sauces

	E 961	Neotame	12		Only sauces
	E 961	Neotame	2		Only sauces like flavor enhancer
	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)	Only sauces
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(5): E 214 219 Ŕ: p-hydroxybenzoates (PHB), maximum 300 mg/kg.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(41): expressed compared to the fat.			
		(46): sum of the carnosol and acid carnosique.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E. (60): expressed in equivalents steviols			
		(52): Quantities maximum utilisation are expressed in free imide.			
		(25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l.			
06	**Cereals and cereal products**				
06.1	**Whole, broken or flaked grain seeds**				
	E 220 - 228	Sulphur dioxide - sulfites	30	(3)	Only sago and pearled barley
	E 553b	TALC	*quantum satis*		Only rice
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
06.2	**Meals and other mill products; starch**				
06.2.1	**Flours**				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 500	(1) (4)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	Only flour fermentante
	E 300	Ascorbic acid	*quantum satis*		
	E 920	L - cysteine	*quantum satis*		
		(1): Additives can be added alone or in a mixture.			
		(4): the maximum quantity is expressed in P_2O 5			
06.2.2	**Starch**				
	Group I	Additives			
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	The exception of starches and starches in infant formula, following preparations, as well as the preparations made from cereals and baby food
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
06.3	**Breakfast cereals**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only breakfast cereals other than extruded, blown and/or the fruit flavored breakfast cereals
	Group IV	Polyols	*quantum satis*		Only cereals or products based on cereals for breakfast, without added sugar or energy-reduced
	E 120	Cochineal, carminique acid, carmines	200	(53)	Only flavored fruit breakfast cereals
	E 150c	Ammonia caramel	*quantum satis*		Only breakfast cereals extruded, blown or flavored with fruit
	E 160 a	Carotenoids	*quantum satis*		Only breakfast cereals extruded, blown or flavored with fruit
	E 160 b	Annatto, bixin, norbixine	25		Only breakfast cereals extruded, blown or flavored with fruit

	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only breakfast cereals extruded, blown or flavored with fruit
	E 162	Red beet, betanine	200	(53)	Only flavored fruit breakfast cereals
	E 163	Anthocyanins	200	(53)	Only flavored fruit breakfast cereals
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	Only pre-cooked cereals
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 475	Esters polyglyceriques fat acids	10 000		Only the ŖGranolaŗ type breakfast cereals (mix avoine amande and honey)
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 950	Acesulfame-K	1 200		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 951	Aspartame	1 000		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, K and It	100	(52)	Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 955	Sucralose	400		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 959	Neohesperidine DC	50		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 960	Steviol glycosides	330	(60)	Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 961	Neotame	32		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(13): maximum quantity compared to the fat.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(53): E 120, E 162 and 163 E additives can be added alone or in mixture. (60): expressed in equivalents steviols			
06.4	**Pasta**				
06.4.1	**Fresh pasta**				
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 322	Lecithins	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 334	Tartaric acid [L (+)]	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
06.4.2	**Dry pasta**				
	Group I	Additives			Only pasta gluten and/or to a hypoprotidique diet,
06.4.3	**Precooked pasta**				
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		

	E 301	Sodium ascorbate	*quantum satis*		
	E 322	Lecithins	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 334	Tartaric acid [L (+)]	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
06.4.4	**Potato gnocchi**				
	Group I	Additives			
	E 200 - 203	Sorbique acid - sorbates	1 000	(1)	
06.4.5	**Stuffings for pasta (ravioli and similar products)**				
	Group I	Additives			
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
06.5	**Noodles**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	
	E 426	Soybean Hemicellulose	10 000		Only ready to be consumed and prepackaged, Oriental noodles intended for retail sale
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
06.6	**Batter**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	500		Only pasta pan for coating
	E 160 b	Annatto, bixin, norbixine	20		Only pasta pan for coating
	E 160 d	Lycopene	30		Only pasta pan for coating
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	12 000	(1) (4)	
	E 900	Dimethylpolysiloxane	10		
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
06.7	**Pre-cooked or processed cereals**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	E 310 - 320	Gallates, TBHQ and BHA	200	(1)	Only pre-cooked cereals
	E 426	Soybean Hemicellulose	10 000		Only rice and ready to be consumed and pre-packaged, rice-based products for retail sale
	E 471	Mono - and found fat acids	*quantum satis*		Only quick-Cook rice
	E 472a	Acetic esters of mono - and found acids fat	*quantum satis*		Only quick-Cook rice
	E 481-482	Stearoyl-2-lactylates	4 000	(2)	Only quick-Cook rice
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			

07	**Bakery products**				
07.1.	**Bread and rolls**				
	Group I	Additives			With the exeception of the products of the categories 7.1.1 and 7.1.2
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale
	E 280 - 283	Propionic acid - propionates	3 000	(1) (6)	Only pre-packed sliced bread and rye bread
	E 280 - 283	Propionic acid - propionates	2 000	(1) (6)	Only reduced energy value, pre-cooked and pre-packaged bread bread, and *Pitta* prepackaged,
	E 280 - 283	Propionic acid - propionates	1 000	(1) (6)	Only prepackaged bread
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	~~(1) (4)~~	Only *Soda bread (bread using* baking soda instead of yeast)
07.1.	E 481-482	Stearoyl-2-lactylates	3 000	(1)	With the exeception of the products of the categories 7.1.1 and 7.1.2
	E 483	Stearyle tartrate	4 000		With the exeception of the products of the categories 7.1.1 and 7.1.2
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(6): The presence of acid propionic and its salts is admitted in some fermented products obtained by a fermentation process in accordance with good manufacturing practices.			
07.1.1	**Bread prepared exclusively from the following ingredients: wheat flour, water, yeast or leaven, salt**				
	E 260	Acetic acid	*quantum satis*		
	E 261	Potassium acetate	*quantum satis*		
	E 262	Sodium acetates	*quantum satis*		
	E 263	Calcium acetate	*quantum satis*		
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 304	Acids fatty esters of Ascorbic acid	*quantum satis*		
	E 322	Lecithins	*quantum satis*		
	E 325	Sodium lactate	*quantum satis*		
	E 326	Potassium lactate	*quantum satis*		
	E 327	Calcium lactate	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 472a	Acetic esters of mono - and found acids fat	*quantum satis*		
	E 472d	Tartriques esters of mono - and found acids fat	*quantum satis*		
	E 472e	Monoacetyltartriques and diacetyltartriques of the mono - and found acids fatty esters	*quantum satis*		

	E 472f	Fat mixed tartriques of the mono - and found acids and acetic esters	*quantum satis*		
07.1.2	**French bread**				
	E 260	Acetic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 322	Lecithins	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
07.2	**Fine bakery products**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	200	(25)	
	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced
	E 160 b	Annatto, bixin, norbixine	10		
	E 160 d	Lycopene	25		
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only products with greater than 0.65 the eau the activite
	E 220 - 228	Sulphur dioxide - sulfites	50		Only biscuits
	E 280 - 283	Propionic acid - propionates	2 000	(1) (6)	Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite
	E 310 - 320	Gallates, TBHQ and BHA	200	(1)	Only mixes ready to the emploi for pastries
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	
	E 392	Extracts of Rosemary	200	(41) (46)	
	E 405	Alginate propane - 1, 2-diol	2 000		
	E 426	Soybean Hemicellulose	10 000		Only products pre-packaged fine bakery for sale at retail
	E 432 - 436	Polysorbates	3 000	(1)	
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	
	E 475	Esters polyglyceriques fat acids	10 000		
	E 477	Fatty esters of propane-1, 2-diol acids	5 000		
	E 481 - 482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyle tartrate	4 000		
	E 491 -495	Sorbitan esters	10 000	(1)	
	E 541	Acid sodium dialuminium phosphate	1 000	(38)	Only *scones* and pastries
	E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage for small products of fine bakery chocolate covered
	E 902	Candelilla wax	*quantum satis*		Only as agent enrobage for small products of fine bakery chocolate covered
	E 903	Carnauba wax	200		Only as agent enrobage for small products of fine bakery chocolate covered
	E 904	Shellac	*quantum satis*		Only as agent enrobage for small products of fine bakery chocolate covered
	E 950	Acesulfame-K	2 000		Only cornets and wafers, for ice cream without added sugar
	E 954	Saccharin and its salts of Na, k and Ca	300	(52)	Only cornets and wafers, for ice cream without added sugar
	E 955	Sucralose	300		Only cornets and wafers, for ice cream without added sugar
	E 959	Neohesperidine DC	50		Only cornets and wafers, for ice cream without added sugar
	E 961	Neotame	60		Only cornets and wafers, for ice cream without added sugar
	E 950	Acesulfame-K	2 000		Only Řř *Essoblaten* ™ (pasta spread cacaoa energy-reduced or with no added sugar) - coating of edible paper
	E 951	Aspartame	1 000		Only Řř *Essoblaten* ™ (pasta spread cacaoa energy-reduced or with no added sugar)

	E 954	Saccharin and its salts of Na, k and Ca	800	(52)	Only Řř *Essoblaten* -(pasta spread cacaoa energy-reduced or with no added sugar)
	E 955	Sucralose	800		Only Řř *Essoblaten* -(pasta spread cacaoa energy-reduced or with no added sugar)
	E 960	Steviol glycosides	330	(60)	Only Řř *Essoblaten* -(pasta spread cacaoa energy-reduced or with no added sugar)
	E 961	Neotame	60		Only Řř *Essoblaten* -(pasta spread cacaoa energy-reduced or with no added sugar)
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only Řř *Essoblaten* -(pasta spread cacaoa energy-reduced or with no added sugar)
		(1): Additives can be added alone or in a mixture. (2): Quantity maximum applies amount and quantities are expressed in free acid. (4): the maximum quantity is expressed in P_2O_5 (6): the presence acid propionic and its salts is admitted in some fermented products obtained by a fermentation process in accordance with good manufacturing practices. (((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (41): expressed compared to the fat. (49): Quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). (50): The applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with 950 E or E 951 (51): Quantities maximum utilisation are expressed in free acid. (52): Quantities maximum utilisation are expressed in free imide. (25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l. (38): expressed in aluminium. (46): sum of the carnosol and acid carnosique (60): expressed in equivalent steviols.			
08	**Meat**				
08.1	**No processed meats**				
08.1.1	**Unprocessed meat, other than meat preparations**				
	E 129	AG allura Red	*quantum satis*		Only for the purposes of the health mark
	E 133	Brilliant blue FCF	*quantum satis*		Only for the purposes of the health mark
	E 155	Brown HT	*quantum satis*		Only for the purposes of the health mark
08.1.2	**Meat preparations**				
	E 120	Cochineal, carminique acid, carmines	100		Only *breakfast sausages* containing at least 6% of cereals and *Burger meat* containing at least 4% of plant products and/or cereal mixed with meat; in these products, the meat is minced so as to completely disperse the muscle and fat tissues so that the fibres form an emulsion with materials fat, which gives them their characteristic appearance.
	E 129	AG allura Red	25		Only *breakfast sausages* containing at least 6% of cereals and *Burger meat* containing at least 4% of plant products and/or cereal mixed with meat; in these products, the meat is minced so as to completely disperse the muscle and fat tissues so that the fibres form an emulsion with materials fat, which gives them their characteristic appearance.
	E 150 a - d	Caramels	*quantum satis*		Only *breakfast sausages* containing at least 6% of cereals and *Burger meat* containing at least 4% of plant products and/or cereal mixed with meat; in these products, the meat is minced so as to completely disperse the muscle and fat tissues so that the fibres form an emulsion with materials fat, which gives them their characteristic appearance.
	E 220 - 228	Sulphur dioxide - sulfites	450	(1) (3)	Only *breakfast sausages; burger meat* containing at least 4% of plant products and/or cereal mixed with meat
	E 261	Potassium acetate	*quantum satis*		Only prepackaged fresh ground meat preparations

	E 262	Sodium acetates	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 300	Ascorbic acid	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 301	Sodium ascorbate	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 302	Calcium ascorbate	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 325	Sodium lactate	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 326	Potassium lactate	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 330	Citric acid	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 331	Sodium citrates	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 332	Potassium citrates	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 333	Calcium citrates	*quantum satis*		Only prepackaged fresh ground meat preparations
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only *breakfast sausages;* in this product, the meat is chopped way to completely disperse the muscle and fat tissues so that the fibres form an emulsion with fat, which gives it its characteristic appearance.
	E 553b	TALC	*quantum satis*		Only treatment on the surface of sausages
		(1): the additives can be added alone or in mixture.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
08.2	**Meat transformed**				
08.2.1	**Processed meat not heat treated**				
	Group I	Additives			
	E 100	Curcumin	20		Only sausages
	E 100	Curcumin	*quantum satis*		Only *pasturmas (preparation of the brine and green chili beef)*
	E 101	Riboflavines	*quantum satis*		Only *pasturmas (preparation of the brine and green chili beef)*
	E 120	Cochineal, carminique acid, carmines	100		Only sausages
	~~E 120~~	~~Cochineal, carminique acid, carmines~~	200		Only sausage of *chorizo/Salchichón (sausage protugais / sausage from Spain)*
	~~E 124~~	~~Culvert 4R, cochineal red A~~	250		Only sausage of *chorizo/Salchichón (sausage protugais / sausage from Spain)*
	E 150 a - d	Caramels	*quantum satis*		Only sausages
	E 160 a	Carotenoids	20		Only sausages
	E 160c	Paprika extract, capsanthin, capsorubin	10		Only sausages
	E 162	Red beet, betanine	*quantum satis*		Only sausages
	E 200 - 219	Sorbique acid - sorbates; benzoic acid - benzoates; p-hydroxybenzoates	*quantum satis*	(1) (2)	Only treatment on the surface dried meat products
	E 235	Natamycin	1	(8)	Only treatment on the surface dry and sausages sausages
	E 249 - 250	Nitrites	150	(7)	
	E 251 - 252	Nitrates	150	(7)	
	E 315	Erythorbic acid	500		Only products of curing and meat products canned
	E 316	Sodium erythorbate	500		Only products of curing and meat products canned
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	Only meat dehydrated
	E 315	Erythorbic acid	500	(9)	Only products of curing and meat products canned
	E 316	Sodium erythorbate	500	(9)	Only products of curing and meat products canned
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of Rosemary	100	(46)	Only dry sausages
	E 392	Extracts of Rosemary	150	(41) (46)	With the exeception of dry sausages
	E 392	Extracts of Rosemary	150	(46)	Only meat dehydrated
	E 553b	TALC	*quantum satis*		Treatment on the surface of sausages
	E 959	Neohesperidine DC	5		Only as a flavor enhancer

		(1): The additives can be added only	or in a mixture.		
		(2): The quantity maximum applies to the	amount and the amounts are expressed in free acid.		
		(4): The maximum amount is expressed in	P_2O_5		
		(7): Maximum amount that can be added	EE during the manufacturing process.		
		(8): mg/dm^2 surface (5 mm d absence	e depth).		
		(9): The additives E 315 and E 316 are autor	ISES alone or in a mixture, the maximum quantity in erythorbic acid.		
		(13): Maximum quantity expressed by rapp	ORT to fat.		
		(41): expressed compared to the fatty matter	hemselves.		
		(46): sum of the carnosol and acid carno	Physics.		
08.2.2	**Treated thermally processed meat**				
	Group I	Additives			Except *fatty liver, fatty liver, whole, blocks of foie gras,*
	E 100	Curcumin	20		Only sausages and sausages, pâtés, meatloaf
	E 120	Cochineal, carminique acid, carmines	100		Only sausages and sausages, pâtés, meatloaf
	E 129	AG allura Red	25		Only *luncheon meat*
	E 150 a - d	Caramels	*quantum satis*		Only sausages and sausages, pâtés, meatloaf
	E 160 a	Carotenoids	20		Only sausages and sausages, pâtés, meatloaf
	E 160c	Paprika extract, capsanthin, capsorubin	10		Only sausages and sausages, pâtés, meatloaf
	E 162	Red beet, betanine	*quantum satis*		Only sausages and sausages, pâtés, meatloaf
	E 200-203; 214 - 219	Sorbique acid - sorbates; p-hydroxybenzoates	1 000	(1) (2)	Only dough
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only aspic
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only aspic
	E 249 - 250	Nitrites	150	(7) (59)	With the exeception of meat-based products sterilized (Fo > 3,00)
	E 249 - 250	Nitrites	100	(7) (58) (59)	Only products with sterilized meat (Fo > 3,00)
	E 300	Ascorbic acid	*quantum satis*		Only *fatty liver, fatty liver, whole, blocks of foie gras,*
	E 301	Sodium ascorbate	*quantum satis*		Only *fatty liver, fatty liver, whole, blocks of foie gras,*
	E 315	Erythorbic acid	500	(9)	Only products of curing and meat products canned
	E 316	Sodium erythorbate	500	(9)	Only products of curing and meat products canned
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Except *fatty liver, fatty liver, whole, blocks of foie gras,*
	E 392	Extracts of Rosemary	150	(41) (46)	With the exeception of dry sausages
	E 392	Extracts of Rosemary	100	(46)	Only dry sausages
	E 392	Extracts of Rosemary	150	(46)	Only meat dehydrated
	E 427	Cassia gum	1 500		
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1), (41)	Except *fatty liver, fatty liver, whole, blocks of foie gras,*
	E 481-482	Stearoyl-2-lactylates	4 000	(1)	Only products of meat minced and diced canned
	E 553b	TALC	*quantum satis*		Only treatment on the surface of sausages
	E 959	Neohesperidine DC	5		Only as a flavor enhancer, except *fatty liver, fatty liver, whole, blocks of foie gras,*
		(1): The additives can be added only	or in a mixture.		
		(2): The quantity maximum applies to the	amount and the amounts are expressed in free acid.		
		(4): The maximum amount is expressed in	P_2O_5		
		(7): Maximum amount that can be added	EE during the manufacturing process.		
		(9): The additives E 315 and E 316 are autor	ISES alone or in a mixture, the maximum quantity in erythorbic acid.		
		(41): Expressed with the fatty material	hemselves.		
		(46): sum of the carnosol and acid carno	Physics.		
		((58): the value Fo 3 is equivalent to a treatment	thermal t of 3 min at 121 ° C (reduction of the bacterial un billion spore in a thousand cans to a spore)		

		in a thousand cans).			
		(59): nitrates may be present in middle of low acidity.	some meat products heat-treated, due to the natural conversion of nitrite to nitrate in a		
08.2.3	**Hoses, coatings, and decorations for meat**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		With the exeception of the edible outer part of *pasturmas (preparation of beef to*) *the brine and green pepper)*
	Group III	Dyes with maximum combined limit	500		Only decorations and coatings, to the edible outer the exception of *pasturmas*
	Group III	Dyes with maximum combined limit	*quantum satis*		Only edible casings
	E 100	Curcumin	*quantum satis*		Only external part edible *pasturmas (preparation of the brine and green chili beef)*
	E 101	Riboflavines	*quantum satis*		Only edible outer *pasturmas (preparation of beef in brine*) *and green pepper)*
	E 120	Cochineal, carminique acid, carmines	*quantum satis*		Only external part edible *pasturmas (preparation of the brine and green chili beef)*
	E 160 b	Annatto, bixin, norbixine	20		
	E 160 d	Lycopene	500		Only decorations and coatings, to the edible outer the exception *pasturmas (preparation of the brine and green chili beef)*
	E 160 d	Lycopene	30		Only edible casings
	E 200 - 203	Sorbique acid - sorbates	*quantum satis*		Only hoses made from collagen with the activite of the eau greater than 0.6
	E 200-203; 214 - 219	Sorbique acid - sorbates; p-hydroxybenzoates	1 000	(1) (2)	Only coatings of jelly for products with meat (cooked, saumurée or dried)
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	4 000	(1) (4)	Only coatings for meat
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
08.2.4	**Products of meat pickled in a traditional way, subject to specific provisions on nitrites and nitrates**				
08.2.4.1	**Traditional products cured by immersion (meat-based products that were immersed in a brine containing nitrites and/or nitrates, salt and other components)**				
	E 249 - 250	Nitrites	175	(39)	**Only *Wiltshire bacon* and similar products:** a brine is injected into the meat which is then immersed in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *Wiltshire bacon* and similar products:** a brine is injected into the meat which is then immersed in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
	E 249 - 250	Nitrites	100	(39)	**Only *Wiltshire ham* and similar products:** a brine is injected into the meat which is then immersed in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *Wiltshire ham* and similar products:** a brine is injected into the meat which is then immersed in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
	E 249 - 250	Nitrites	175	(39)	**Only *entremeada, entrecosto, chispe, orelheira e cabeça (salgados) toucinho fumado* and similar products:** immersion in brine for 3 to 5 days. The products are not heat treatment and have high activity of the eau (aW).
	E 251 - 252	Nitrates	250	(39) (59)	**Only *entremeada, entrecosto, chispe, orelheira e cabeça (salgados) toucinho fumado* and similar products:** immersion in brine for 3 to 5 days. The products are not heat treatment and have high activity of the eau (aW).

	E 249 - 250	Nitrites	50	(39)	**Only *cured tongue:*** immersion in brine for at least 4 days and precooking.
	E 251 - 252	Nitrates	10	(39) (59)	**Only *cured tongue:*** immersion in brine for at least 4 days and precooking.
	E 249 - 250	Nitrites	150	(7)	**Only *kylmasavustettu poronliha/kallrokt renkott:*** a brine is injected into the meat which is then immersed in brine. Brining takes 14 to 21 days and is followed une maturation with smoking cold for 4 to 5 weeks.
	E 251 - 252	Nitrates	300	(7)	**Only *kylmasavustettu poronliha/kallrokt renkott:*** a brine is injected into the meat which is then immersed in brine. Brining takes 14 to 21 days and is followed une maturation with smoking cold for 4 to 5 weeks.
	E 249 - 250	Nitrites	150	(7)	**Only *bacon, bacon* and similar products:** the product is immersed in brine for 4-5 days at a temperature of 5 to 7 ° C, subject to a ripening usually in 24 to 40 hours at a temperature of 22 ° C, possibly smoked for 24 hours at a temperature of 20 to 25 ° C and stored for 3 to 6 weeks at a temperature of 12-14 ° C.
	E 251 - 252	Nitrates	250	(7) (40) (59)	**Only *bacon, bacon* and similar products:** the product is immersed in brine for 4-5 days at a temperature of 5 to 7 ° C, subject to a ripening usually in 24 to 40 hours at a temperature of 22 ° C, possibly smoked for 24 hours at a temperature of 20 to 25 ° C and stored for 3 to 6 weeks at a temperature of 12-14 ° C.
	E 249 - 250	Nitrites	50	(39)	**Only *Rohschinken, nassgepokelt* and similar products:** the salting duration depends on the shape and weight of meat and raises approximately 2 days/kg; then comes the stabilisation/maturation.
	E 251 - 252	Nitrates	250	(39)	**Only *Rohschinken, nassgepokelt* and similar products:** the duration of brining depends on the shape and weight of pieces of meat and raises approximately 2 days/kg; then comes the stabilisation/maturation.
		(7): added maximum dose.			
		(39): maximum residual, residue at the end of the production process.			
		(40): without added nitrites.			
		(59): nitrates may be present in certain meat products heat-treated, due to the natural conversion of nitrite to nitrate in an environment of low acidity.			
08.2.4.2	**Traditional products treated dry cured. (The dry curing process is applied to dry with a mixture of brine containing nitrites and/or nitrates, salt and other components on the surface of the meat, then a stabilisation/maturation period.)**				
	E 249 - 250	Nitrites	175	(39)	**Only *dry cured bacon* and similar products:** dry curing followed by maturation for at least 4 days une.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *dry cured bacon* and similar products:** dry curing followed by maturation for at least 4 days une.
	E 249 - 250	Nitrites	100	(39)	**Only *dry-cured ham* and similar products:** dry curing followed by maturation for at least 4 days une.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *dry-cured ham* and similar products:** dry curing followed by maturation for at least 4 days une.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *Jamón curado, paleta curada, lomo embuchado y cecina* and similar products:** dry curing followed une stabilization au least 10 days period and une more than 45 days maturation period.
	E 249 - 250	Nitrites	100	(39)	**Only *presunto, presunto da pa* and *couple do lombo* and similar products:** curing dry for 10 to 15 days followed by une to stabilize for 30 to 45 days and une period of maturation au less than 2 months.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *presunto, presunto da pa* and *couple do lombo* and similar products:** curing dry for 10 to 15 days followed by une to stabilize for 30 to 45 days and une period of maturation au less than 2 months.
	E 251 - 252	Nitrates	250	(39) (40) (59)	**Only *dry ham, ham, salt* and other similar dried Jabulani parts:** curing dry for 3 days + 1 day/kg followed by une week of post-curing and une period of ripening/maturing from 45 days to 18 months.
	E 249 - 250	Nitrites	50	(39)	**Only *Rohschinken, trockengepokelt* and similar products:** the duration of curing depends on the shape and weight of pieces of meat and it is

					approximately 10 to 14 days, then comes the stabilisation/maturation.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *Rohschinken, trockengepokelt* and similar products:** the duration of curing depends on the shape and weight of pieces of meat and it is approximately 10 to 14 days, then comes the stabilisation/maturation.
		(39): maximum residual, residue at the end of the production process.			
		(40): without added nitrites.			
		(59): nitrates may be present in certain meat products heat-treated, due to the natural conversion of nitrite to nitrate in an environment of low acidity.			
08.2.4.3	**Other pickled products in the traditional way. (Curing process by immersion or dry used in combination or where nitrite and/or nitrate are contained in a combination product or when brine is injected into the product before cooking.)**				
	E 249 - 250	Nitrites	50	(39)	**Only *Rohschinken, trocken-/ nassgepokelt* and similar products:** meat packers dry and immersion used in combination (without injection brine). The duration of curing depends on the shape and weight of meat and she is approximately 14 to 35 days; then comes the stabilisation/maturation.
	E 251 - 252	Nitrates	250	(39) (59)	**Only *Rohschinken, trocken-/ nassgepokelt* and similar products:** meat packers dry and immersion used in combination (without injection brine). The duration of curing depends on the shape and weight of meat and she is approximately 14 to 35 days; then comes the stabilisation/maturation.
	E 249 - 250	Nitrites	50	(39)	**Only *jellied veal* and *brisket:*** a brine is injected into the meat, After a minimum period of 2 days, is cooked in of boiling the eau for 3 hours.
	E 251 - 252	Nitrates	10	(39) (59)	**Only *jellied veal* and *brisket:*** a brine is injected into the meat, After a minimum period of 2 days, is cooked in of boiling the eau for 3 hours.
	E 251 - 252	Nitrates	300	(40) (7)	**Only *Rohwurste (Salami* and *Kantwurst):*** the product has a minimum maturation period of 4 weeks and a water/protein ratio less than 1.7.
	E 251 - 252	Nitrates	250	(40) (7) (59)	**Only *Salchichón y chorizo larga cuántica traducionales* and similar products:** period of maturation au less than 30 days.
	E 249 - 250	Nitrites	180	(7)	**Only *vyso č INA, selsky salam, salam, polite trvanlivy turisticky č year, herkules lovecký salam, dunajska klobasa, paprikaš* and similar products:** cooking the dry product at 70 ° C, followed by un process of drying and smoking 8 to 12 days. Fermented products undergo a fermentation process in three steps from 14 to 30 days, followed by smoking.
	E 251 - 252	Nitrates	250	(40) (7) (59)	**Only *dry sausages* and similar products:** sausage without added nitrites, raw, fermented and dried. The product ferment at a temperature of 18-22 ° C or lower (10-12 ° C) and has a period of maturation/affinage au less than 3 weeks. The product has a water/protein ratio less than 1.7.
		(7): added maximum dose.			
		(39): maximum residual, residue at the end of the production process.			
		(40): without added nitrites.			
		(59): nitrates may be present in certain meat products heat-treated, due to the natural conversion of nitrite to nitrate in an environment of low acidity.			
09	**Fish and fishery products**				
09.1	**Fish and unprocessed fishery products**				
09.1.1	**Unprocessed fish**				
	Group IV	Polyols	*quantum satis*		Only fish not processed, frozen and frozen, for purposes other than the edulcoration
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 315	Erythorbic acid	1 500	(9)	Only fish with red skin frozen and deep-frozen
	E 316	Sodium erythorbate	1 500	(9)	Only fish with red skin frozen and deep-frozen
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		

	E 333	Calcium citrates	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only fish fillets frozen and deep-frozen
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(9): additives E 315 and E 316 are authorized alone or in mixture, the maximum quantity in erythorbic acid.			
09.1.2	**Unprocessed shellfish**				
	Group IV	Polyols	*quantum satis*		Only crustaceans, molluscs and cephalopods not processed, frozen and frozen, for purposes other than the edulcoration
	E 220 - 228	Sulphur dioxide - sulfites	150	(3) (10)	Only crustaceans and cephalopods fresh, frozen and frozen crustaceans of the family *Penaeidae, solenoceridae, aristeidae,* less than 80 units
	E 220 - 228	Sulphur dioxide - sulfites	200	(3) (10)	Only crustaceans of the family *Penaeidae, solenoceridae, aristeidae,* between 80 and 120 units
	E 220 - 228	Sulphur dioxide - sulfites	300	(3) (10)	Only crustaceans of the family *Penaeidae, solenoceridae, aristeidae,* more than 120 units
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only molluscs and crustaceans frozen and deep-frozen
	E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate	75		Only frozen and deep-frozen crustaceans
	E 586	4 - Hexylresorcinol	2	(42)	Only flesh of fresh shellfish, frozen or frozen
		(1): the additives can be added alone or in mixture.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(10): Maximum quantities in edible parts.			
		(42): as a residue.			
09.2	**Fish and seafood processed, including molluscs and crustaceans**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only surimi and similar products and alternatives of salmon
	Group III	Dyes with maximum combined limit	500		Only surimi and similar products and alternatives of salmon
	E 100	Curcumin	*quantum satis*		Only blocks of fish and shellfish
	E 101	Riboflavines	*quantum satis*		Only blocks of fish and shellfish
	E 102	TARTRAZINE	100	(35)	Only blocks of fish and shellfish
	E 104	Quinoline yellow	100	(35)	Only blocks of fish and shellfish
	E 110	*Sunset Yellow* CWF/yellow orange S	100	(35)	Only blocks of fish and shellfish
	E 120	Cochineal, carminique acid, carmines	100	(35)	Only blocks of fish and shellfish
	E 122	Azorubine, carmoisine	100	(35)	Only blocks of fish and shellfish
	E 124	Culvert 4R, cochineal red A	100	(35)	Only blocks of fish and shellfish
	E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only blocks of fish and shellfish
	E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only blocks of fish and shellfish
	E 142	Green S	100	(35)	Only blocks of fish and shellfish

E 150 a - d	Caramels	*quantum satis*		Only blocks of fish and shellfish
E 151	Brilliant black BN, black BN	100	(35)	Only blocks of fish and shellfish
E 153	Medicinal plant coal	*quantum satis*		Only blocks of fish and shellfish
E 160 a	Carotenoids	*quantum satis*		Only blocks of fish and shellfish
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only blocks of fish and shellfish
160 E	B -apocarotenal-8ř (30 C)	100	(35)	Only blocks of fish and shellfish
E 161 b	Lutein	100	(35)	Only blocks of fish and shellfish
E 162	Red beet, betanine	*quantum satis*		Only blocks of fish and shellfish
E 163	Anthocyanins	*quantum satis*		Only blocks of fish and shellfish
E 170	Calcium carbonate	*quantum satis*		Only blocks of fish and shellfish
E 171	Titanium dioxide	*quantum satis*		Only blocks of fish and shellfish
E 172	Oxide and hydroxide of iron	*quantum satis*		Only blocks of fish and shellfish
E 100	Curcumin	250	(36)	Only cooked shellfish
E 101	Riboflavines	*quantum satis*		Only cooked shellfish
E 102	TARTRAZINE	250	(36)	Only cooked shellfish
E 110	*Sunset Yellow* CWF/yellow orange S	250	(36)	Only cooked shellfish
E 120	Cochineal, carminique acid, carmines	250	(36)	Only cooked shellfish
E 122	Azorubine, carmoisine	250	(36)	Only cooked shellfish
E 124	Culvert 4R, cochineal red A	250	(36)	Only cooked shellfish
E 129	AG allura Red	250	(36)	Only cooked shellfish
E 140	Chlorophyll, chlorophyllines	*quantum satis*		Only cooked shellfish
E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only cooked shellfish
E 142	Green S	250	(36)	Only cooked shellfish
E 150 a - d	Caramels	*quantum satis*		Only cooked shellfish
E 151	Brilliant black BN, black BN	250	(36)	Only cooked shellfish
E 153	Medicinal plant coal	*quantum satis*		Only cooked shellfish
E 155	Brown HT	*quantum satis*		Only cooked shellfish
E 160 a	Carotenoids	*quantum satis*		Only cooked shellfish
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only cooked shellfish
160 E	B -apocarotenal-8ř (30 C)	250	(36)	Only cooked shellfish
E 161 b	Lutein	250	(36)	Only cooked shellfish
E 162	Red beet, betanine	*quantum satis*		Only cooked shellfish
E 163	Anthocyanins	*quantum satis*		Only cooked shellfish
E 171	Titanium dioxide	*quantum satis*		Only cooked shellfish
E 100	Curcumin	*quantum satis*		Only fish smoked
E 101	Riboflavines	*quantum satis*		Only fish smoked
E 102	TARTRAZINE	100	(37)	Only fish smoked
E 110	*Sunset Yellow* CWF/yellow orange S	100	(37)	Only fish smoked
E 120	Cochineal, carminique acid, carmines	100	(37)	Only fish smoked
E 124	Culvert 4R, cochineal red A	100	(37)	Only fish smoked
E 141	Copper chlorophylls and copper-chlorophyllines complexes	*quantum satis*		Only fish smoked
E 151	Brilliant black BN, black BN	100	(37)	Only fish smoked
E 153	Medicinal plant coal	*quantum satis*		Only fish smoked
E 160 a	Carotenoids	*quantum satis*		Only fish smoked
E 160 b	Annatto, bixin, norbixine	10		Only fish smoked

E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		Only fish smoked
160 E	B -apocarotenal-8ř (30 C)	100	(37)	Only fish smoked
E 171	Titanium dioxide	*quantum satis*		
E 172	Oxide and hydroxide of iron	*quantum satis*		
E 163	Anthocyanins	*quantum satis*	(37)	Only fish smoked
E 160 d	Lycopene	10		Only substitutes of salmon
E 160 d	Lycopene	30		Only blocks of fish and shellfish, cooked shellfish, smoked fish and surimi
E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Aspic
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	200	(1) (2)	Only dried and salted fish
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only products of fish and fishing in semi-preserve, including crustaceans, molluscs, surimi and fish/shellfish pasta; cooked shellfish
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	6 000		Only *Crangon crangon* and *Crangon vulgaris* cooked
E 210 - 213	Benzoic acid - benzoates	1 000	(1) (2)	Only shellfish cooked
E 220 - 228	Sulphur dioxide - sulfites	50	(3) (10)	Only crustaceans and cephalopods-cooked
E 220 - 228	Sulphur dioxide - sulfites	135	(3) (10)	Only shellfish cooked in the family *Penaeidae, solenoceridae, aristeidae,* less than 80 units
E 220 - 228	Sulphur dioxide - sulfites	180	(3) (10)	Only shellfish cooked in the family *Penaeidae, solenoceridae, aristeidae,* between 80 and 120 units
E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only dry salted fish of the gadidae family
E 220 - 228	Sulphur dioxide - sulfites	270	(3) (10)	Only shellfish cooked in the family *Penaeidae, solenoceridae, aristeidae,* more than 120 units
E 251 - 252	Nitrates	500		Only herrings in vinegar and sprat
E 315	Erythorbic acid	1 500	(9)	Only products of fish, canned and semi-preserve
E 316	Sodium erythorbate	1 500	(9)	Only products of fish, canned and semi-preserve
E 392	Extracts of Rosemary	150	(41) (46)	
E 950	Acesulfame-K	200		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 951	Aspartame	300		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 954	Saccharin and its salts of Na, k and Ca	160		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 955	Sucralose	120		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 959	Neohesperidine DC	30		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 960	Steviol glycosides	200	(60)	Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 961	Neotame	10		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 962	aspartame-acesulfame salt	200	(11) a	Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	Only products of canned crustaceans; Surimi and similar products

	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only blocks of fish and crustaceans, and shellfish frozen and deep-frozen
	E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate	75		Only fish, crustaceans and shellfish canned
		(1): The additives can be added only	or in a mixture.		
		(2): The quantity maximum applies to the	amount and the amounts are expressed in free acid.		
		(3): The maximum quantities are expressed not exceeding 10 mg/kg or 10	ea in SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity ng/l is not considered as present.		
		(4): The maximum amount is expressed in	P_2O_5		
		(9): The additives E 315 and E 316 are autor	ISES alone or in a mixture, the maximum quantity in erythorbic acid.		
		(10): maximum quantities in parts c	omestibles.		
		((11): limits are expressed as a) equiv.	close by acesulfame-K or b) aspartame equivalent.		
		(35): maximum employees only or for the	ixture of E 102, E 104, E 110, E 120, E 122, E 124, E 142, E 151, 160 E, E 161 b.		
		(36): maximum employees only or for the	ixture of E 102, E 110, E 120, E 122, E 124, E 129, 142 E, E 151, 160 E, E 161 b.		
		(37): maximum employees only or for the	ixture of E 102, E 110, E 120, E 124, E 151, 160 E.		
		(41): expressed compared to the fatty matter	hemselves.		
		(46): sum of the carnosol and acid carno (60): expressed in equivalents steviols	Physics.		
09.3	**Fish œufs**				
	Group I	Additives			Only processed fish eggs
	Group II	Dyes *quantum satis*	*quantum satis*		To eggs (caviar) esturgeon the exception
	Group III	Dyes with maximum combined limit	300		To eggs (caviar) esturgeon the exception
	E 123	Amaranth	30		To eggs (caviar) esturgeon the exception
	E 160 d	Lycopene	30		To eggs (caviar) esturgeon the exception
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only products of fish in semi-preserve, including those based fish oeufs
	E 284	Boric acid	4 000	(54)	Only eggs (caviar) esturgeon
	E 285	Sodium tetraborate (borax)	4 000	(54)	Only eggs (caviar) esturgeon
	E 315	Erythorbic acid	1 500	(9)	Only products of fish, canned and semi-preserve
	E 316	Sodium erythorbate	1 500	(9)	Only products of fish, canned and semi-preserve
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(9): additives E 315 and E 316 are authorized alone or in mixture, the maximum quantity in erythorbic acid.			
		(54): expressed in boric acid.			
10	**Œufs and egg products**				
10.1	**Unprocessed œufs**				
	The color additives listed in part B 1 of this appendix can be used for decorative shells oeuf colouring or their stamping				
10.2	**Processed œufs and egg products**				
	The color additives listed in part B 1 of this annex can be used for the decorative colouring of oeuf shells.				
	Group I	Additives			
	E 1505	Triethyle citrate	*quantum satis*		Only white oeuf dry
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only egg frozen, concentrated and frozen and dehydrated products
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	5 000	(1) (2)	Only liquid egg (white, yellow or whole egg)
	E 234	Nisin	6,25		Only pasteurized liquid egg (white, yellow or whole egg)
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4)	Only liquid egg (white, yellow or whole egg)
	E 392	Extracts of Rosemary	200	(46)	

	E 426	Soybean Hemicellulose	10 000		Only egg frozen, concentrated and frozen and dehydrated products
	E 475	Esters polyglyceriques fat acids	1 000		
	E 520 - 523	Sulfate dialuminium	30	(1) (38)	Only white oeuf
	E 1505	Triethyle citrate	*quantum satis*		
		(1): Additives can be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(38): Expressed in aluminium			
		(46): sum of the carnosol and acid carnosique.			
11	**Sugars, syrups, honey and table sweeteners**				
11.1	**Sugars and syrups**				
	E 220 - 228	Sulphur dioxide - sulfites	10	(3)	Only sugars in corn syrup the exception
	E 220 - 228	Sulphur dioxide - sulfites	20	(3)	Only syrup, dehydrated or not
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(4)	Only food dried powder
	E 551-559	Silicon dioxide - silicates	*quantum satis*	(1)	Only food tablets and dragees
	E 551-559	Silicon dioxide - silicates	10 000	(1)	Only food dried powder
		(1): the additives can be added alone or in mixture.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
11.2	**Other sugars and syrups**				
	Group I	Additives			
	E 220 - 228	Sulphur dioxide - sulfites	40	(3)	
	E 220 - 228	Sulphur dioxide - sulfites	70	(3)	Only molasses
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
11.3	**Honey**				
11.4	**Table sweeteners**				
1.4.1	**Table liquid sweeteners**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame-K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamique acid and its salts of Na and Ca	*quantum satis*		
	E 954	Saccharin and its salts of Na, k and Ca	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatine	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	E 960	Steviol glycosides	*quantum satis*	(60)	
	E 961	Neotame	*quantum satis*		
	E 962	aspartame-acesulfame salt	*quantum satis*		
	E 200 - 219	Sorbique acid - sorbates; benzoic acid - benzoates; p-hydroxybenzoates	500	(1) (2)	Only if the water content is greater than 75%
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 410	Flour of carob seeds	*quantum satis*		
	E 412	Guar gum	*quantum satis*		

	E 413	Gum adragante	*quantum satis*		
	E 414	Gum Arabic or gum acacia	*quantum satis*		
	E 415	Xanthan gum	*quantum satis*		
	E 418	Gum Gellane	*quantum satis*		
	E 422	Glycerol	*quantum satis*		
	E 440	Pectins	*quantum satis*		
	E 460 (i)	Microcrystalline cellulose	*quantum satis*		
	E 463	Hydroxypropylcellulose	*quantum satis*		
	E 464	Hydroxypropylmethylcellulose	*quantum satis*		
	E 465	Ethylmethylcellulose	*quantum satis*		
	E 466	Carboxymethylcellulose	*quantum satis*		
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
	E 640	Glycine and its sodium salt	*quantum satis*		
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid. (60): expressed in equivalents steviols			
11.4.2	**Sweeteners for table in powder form**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame-K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamique acid and its salts of Na and It	*quantum satis*		
	E 954	Saccharin and its salts of Na, K and It	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatine	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	E 960	Steviol glycosides	*quantum satis*	(60)	
	E 961	Neotame	*quantum satis*		
	E 962	aspartame-acesulfame salt	*quantum satis*		
	E 327	Calcium lactate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 336	Potassium tartrates	*quantum satis*		
	E 341	Calcium phosphates	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 410	Flour of carob seeds	*quantum satis*		
	E 412	Guar gum	*quantum satis*		
	E 413	Gum adragante	*quantum satis*		
	E 414	Gum Arabic or gum acacia	*quantum satis*		
	E 415	Xanthan gum	*quantum satis*		
	E 418	Gum Gellane	*quantum satis*		
	E 440	Pectins	*quantum satis*		
	E 460	Cellulose	*quantum satis*		

	E 461	Methylcellulose	*quantum satis*		
	E 463	Hydroxypropylcellulose	*quantum satis*		
	E 464	Hydroxypropylmethylcellulose	*quantum satis*		
	E 465	Ethylmethylcellulose	*quantum satis*		
	E 466	Carboxymethylcellulose	*quantum satis*		
	E 468	Reticulated sodium carboxymethylcellulose	50 000		
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 551-559	Silicon dioxide - silicates	10 000	(1)	
	E 575	Glucono-delta-lactone	*quantum satis*		
	E 576	Sodium gluconate	*quantum satis*		
	E 577	Potassium gluconate	*quantum satis*		
	E 578	Calcium gluconate	*quantum satis*		
	E 640	Glycine and its sodium salt	*quantum satis*		
	E 1200	Polydextrose	*quantum satis*		
	E 1521	Polyethylene glycol	*quantum satis*		
		(1): Additives may be added alone or in a mixture. *(60):* expressed in equivalents steviols			
11.4.3	**Sweeteners in table in the form of tablets**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame-K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamique acid and its salts of Na and It	*quantum satis*		
	E 954	Saccharin and its salts of Na, K and It	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatine	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	E 960	Steviol glycosides	*quantum satis*	(60)	
	E 961	Neotame	*quantum satis*		
	E 962	aspartame-acesulfame salt	*quantum satis*		
	E 296	Malic acid	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 334	Tartaric acid [L (+)]	*quantum satis*		
	E 336	Potassium tartrates	*quantum satis*		
	E 414	Gum Arabic or gum acacia	*quantum satis*		
	E 440	Pectins	*quantum satis*		
	E 460	Cellulose	*quantum satis*		
	E 460 (i)	Microcrystalline cellulose	*quantum satis*		
	E 460(ii)	Cellulose powder	*quantum satis*		
	E 461	Methylcellulose	*quantum satis*		
	E 463	Hydroxypropylcellulose	*quantum satis*		
	E 464	Hydroxypropylmethylcellulose	*quantum satis*		
	E 465	Ethylmethylcellulose	*quantum satis*		

	E 466	Carboxymethylcellulose	*quantum satis*		
	E 468	Reticulated sodium carboxymethylcellulose	50 000		
	E 470a	Salts of sodium, potassium and calcium acids fat	*quantum satis*		
	E 470b	Fat acids magnesium salts	*quantum satis*		
	E 471	Mono - and found fat acids	*quantum satis*		
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 551-559	Silicon dioxide - silicates	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
	E 576	Sodium gluconate	*quantum satis*		
	E 577	Potassium gluconate	*quantum satis*		
	E 578	Calcium gluconate	*quantum satis*		
	E 640	Glycine and its sodium salt	*quantum satis*		
	E 1200	Polydextrose	*quantum satis*		
	E 1201	Polyvinylpyrrolidone	*quantum satis*		
	E 1202	Polyvinylpolypyrrolidone	*quantum satis*		
	E 1521	Polyethylene glycol	*quantum satis*		
12	**Salts, spices, soups, soups, sauces, salads and protein products**				
12.1	**Salt and salt substitutes**				
12.1.1	**Salt**				
	E 170	Calcium carbonate	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4)	
	E 535 - 538	Ferrocyanides	20	(1) (57)	
	E 500	Sodium carbonates	*quantum satis*		
	E 504	Magnesium carbonates	*quantum satis*		
	E 511	Magnesium chloride	*quantum satis*		Only sea salt
	E 530	Magnesium oxide	*quantum satis*		
	E 551-559	Silicon dioxide - silicates	10 000		
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(57): The maximum quantity is expressed as anhydrous potassium ferrocyanide.			
12.1.2	**Salt substitutes**				
	Group I	Additives			
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4)	
	E 535 - 538	Ferrocyanides	20	(1) (57)	
	E 551-559	Silicon dioxide - silicates	20 000		
	E 620 - 625	Glutamic acid - glutamates	*quantum satis*		
	E 626 - 635	Ribonucleotides	*quantum satis*		
		(1): Additives may be added alone or in a mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(57): The maximum quantity is expressed as anhydrous potassium ferrocyanide.			
12.2	**Herbs, spices and seasonings**				
12.2.1	**Fine herbs and spices**				
	E 220 - 228	Sulphur dioxide - sulfites	150	(3)	Only cinnamon *(Cinnamomum ceylanicum)*

	E 460	Cellulose	*quantum satis*		Only dry products
	E 470a	Salts of sodium, potassium and calcium acids fat	*quantum satis*		Only dry products
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
12.2.2	**Seasonings and condiments**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		Only seasonings, e.g. curry powder, tandoori (Indian food epice mix)
	Group III	Dyes with maximum combined limit	500		Only seasonings, e.g. curry powder, tandoori
	E 160 d	Lycopene	50		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only seasonings juice agrumes
	E 310 - 321	Gallates, TBHQ, BHA and BHT	200	(1) (13)	
	E 392	Extracts of Rosemary	200	(41) (46)	
	E 551-559	Silicon dioxide - silicates	30 000	(1)	Only seasonings
	E 620 - 625	Glutamic acid - glutamates	*quantum satis*		
	E 626 - 635	Ribonucleotides	*quantum satis*		
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(13): maximum quantity compared to the fat.			
		(41): expressed compared to the fat.			
		(46): sum of the carnosol and acid carnosique.			
12.3	**Vinegars**				
	Group I	Additives			
	E 150 a - d	Caramels	*quantum satis*		
	E 220 - 228	Sulphur dioxide - sulfites	170	(3)	Only vinegar fermentation
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
12.4	**Mustard**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	300		
	Group IV	Polyols	*quantum satis*		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	
	E 220 - 228	Sulphur dioxide - sulfites	250	(3)	With the exeception of Dijon mustard
	E 220 - 228	Sulphur dioxide - sulfites	500	(3)	Only Dijon mustard
	E 392	Extracts of Rosemary	100	(41) (46)	
	E 950	Acesulfame-K	350		
	E 951	Aspartame	350		
	E 954	Saccharin and its salts of Na, k and Ca	320	(52)	
	E 955	Sucralose	140		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	12		

	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(41): expressed compared to the fat.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(46): sum of the carnosol and acid carnosique.			
12.5	**Soups, soups and broths**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	50		
	E 160 d	Lycopene	20		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	500	(1) (2)	Only soups, soups and liquid broths (at the exception preserves)
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	Only soups, soups and dehydrated bouillons
	E 338-452	Phosphoric acid - phosphate correlation, triphosphates and polyphosphates	3 000	(1) (4)	
	E 363	Succinic acid	5 000		
	E 392	Extracts of Rosemary	50	(46)	
	E 427	Cassia gum	2 500		Only soups, soups and dehydrated bouillons
	E 432 - 436	Polysorbates	1 000	(1)	Only soups and soups
	E 473-474	Sucroesters fat acids - sucroglycerides	2 000	(1)	
	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	110		Only soups and energy-reduced soups
	E 951	Aspartame	110		Only soups and energy-reduced soups
	E 954	Saccharin and its salts of Na, K and It	110	(52)	Only soups and energy-reduced soups
	E 955	Sucralose	45		Only soups and energy-reduced soups
	E 959	Neohesperidine DC	50		Only soups and energy-reduced soups
	E 960	Steviol glycosides	40	(60)	Only soups and energy-reduced soups
	E 961	Neotame	5		Only soups and energy-reduced soups
	E 962	aspartame-acesulfame salt	110	(11) b (49) (50)	Only soups and energy-reduced soups
		(1): the additives can be added alone or in mixture.			
		(2): the quantity maximum applies amount and quantities are expressed in free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) acesulfame-K equivalent or b) equivalent aspart soul.			
		(49): quantities maximum utilisation are derived from the as ITES maximum ut use of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): quantities applicable both to the aspartame (E 951) that have the ac esulfa me-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or mixed with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in imid free e.			
		(13): maximum quantity compared to the fat.			

		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalents steviols			
12.6	**Sauces**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		To the exclusion of tomato-based sauces
	Group III	Dyes with maximum combined limit	500		Including pickles, condiments, chutney and piccalilli. to the exclusion of tomato-based sauces
	Group IV	Polyols	*quantum satis*		
	E 160 d	Lycopene	50		To the exclusion of tomato-based sauces
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only sauces emulsified with fat content is less than 60%
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only sauces emulsified with fat content is au at least 60%
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only sauces emulsified with fat content is au less than 60%; non emulsified sauces
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only sauces emulsified with fat content is less than 60%
	E 210 - 213	Benzoic acid - benzoates	1 000	(1) (2)	Only sauces emulsified with fat content is less than 60%
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only sauces emulsified with fat content is au at least 60%
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate	75		Only emulsified sauces
	E 392	Extracts of Rosemary	100	(41) (46)	
	E 427	Cassia gum	2 500		
	E 405	Alginate propane - 1, 2-diol	8 000		
	E 416	Gum Karaya	10 000		Only emulsified sauces
	E 426	Soybean Hemicellulose	30 000		Only emulsified sauces
	E 432 - 436	Polysorbates	5 000	(1)	Only emulsified sauces
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	
	E 476	Tier of polyglycerol	4 000		Only sauces for salads
	E 491 - 495	Sorbitan esters	5 000	(1)	Only emulsified sauces
	E 950	Acesulfame-K	350		
	E 951	Aspartame	350		
	E 954	Saccharin and its salts of Na, k and Ca	160	(52)	
	E 955	Sucralose	450		
	E 959	Neohesperidine DC	50		
	E 960	Steviol glycosides	120	(60)	To the exclusion (fermented or not fermented) soy sauce
	E 960	Steviol glycosides	175	(60)	Only soy sauce (fermented or not fermented)
	E 961	Neotame	12		
	E 961	Neotame	2		Only as a flavor enhancer
	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(41): Expressed compared to the fat.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a			

		mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(13): maximum quantity compared to the fat.			
		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalents steviols			
12.7	**Salads and spreads salt**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	
	E 950	Acesulfame-K	350		Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
	E 951	Aspartame	350		Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
	E 954	Saccharin and its salts of Na, K and It	160	(52)	Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
	E 955	Sucralose	140		Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
	E 959	Neohesperidine DC	50		Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
	E 961	Neotame	12		Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)	Only *Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant)*)
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
12.8	**Yeast and yeast products**				
	Group I	Additives			
	E 491 - 495	Sorbitan esters	*quantum satis*		Only dry yeast and bakery yeast
12.9	**Protein products, excluding products of category 1.8**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	100		Only substitutes of meat and fish at base of plant proteins
	E 160 d	Lycopene	30		Only substitutes of meat and fish at base of plant proteins
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only substitutes of meat, fish, crustaceans and cephalopods and cheese protein
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only substitutes for meat, fish, crustaceans and cephalopods
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only gelatin
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	Only vegetable protein drinks
	E 959	Neohesperidine DC	5		Only products of plant proteins, only as a flavor enhancer
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
13	**Food for special nutrition**				
13.1	**Foods for infants and young children**				

	INTRODUCTORY PART, APPLIES TO ALL SUBCATEGORIES.				
		Quantities maximum utilisation indicated refer to foodstuffs ready for consumption, prepared in accordance with the manufacturer's instructions.			
		The additives E 307, E 325, E 330, 331 E, E 332, 333 E, E 338, E 340, E 410, E472c and E 1450 must be used in accordance with the regulations in force.			
13.1.1	**Infant formula**				
		Note: non pathogenic strains producing the utilisation acid lactic L (+) is permitted in the manufacture of acidified milks.			
	E 270	Lactic acid	*quantum satis*		L (+)-only shape
	E 304(i)	L-ascorbyle palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates		(43)	
	E 338	Phosphoric acid	1 000	(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 412	Guar gum	1 000		Only in the case where the liquid contains proteins partly hydrolyzed
	E 471	Mono - and found fat acids	4 000	(14)	
	E 472c	Citric esters of mono - and found acids fat	7 500	(14)	Only products sold in powder
	E 472c	Citric esters of mono - and found acids fat	9 000	(14)	Only products sold in liquid form, in which case they contain proteins, peptides or amino acids partially hydrolyzed
	E 473	Sucroesters fat acids	120	(14)	Only products containing proteins, peptides or amino acid hydrolyzed
		(4): the maximum quantity is expressed in P_2O_5			
		(14): If more un of additives E 322, E 471, 472a E and E 473 is added to a foodstuff, the maximum amount established for each of these additives in this foodstuff is lowered in proportion to the cumulative presence of other additives in this commodity food.			
		(15): E 339 and 340 E additives are allowed alone or in mixture with the regulation in force.			
		(16): E 306, 307 E, E 308 and 309 E additives are allowed alone or in mixture.			
		(43): E 331 and 332 E additives are allowed only or mixed, in accordance with the regulations in force.			
		(44): in accordance with the limits established by the regulations in force			
13.1.2	**Follow-on**				
		Note: non pathogenic strains producing the utilisation acid lactic L (+) is permitted in the manufacture of acidified milks.			
	E 270	Lactic acid	*quantum satis*		L (+)-only shape
	E 304(i)	L-ascorbyle palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Acid detailed	*quantum satis*		
	E 331	e Sodium citrates	2 000	(43)	
	E 332	Potassium citrates	*quantum satis*	(43)	
	E 338	Phosphoric acid		(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	

	E 340	Potassium phosphates		(4) (15)	
	E 407	Carrageenan	300	(17)	
	E 410	Flour of carob seeds	1 000	(17)	
	E 412	Guar gum	1 000	(17)	
	E 440	Pectins	5 000		Only preparations on acidified
	E 471	Mono - and found fat acids	4 000	(14)	
	E 472c	Citric esters of mono - and found acids fat	7 500	(14)	Only products sold in powder
	E 472c	Citric esters of mono - and found acids fat	9 000	(14)	Only products sold in liquid form, in which case they contain proteins, peptides or amino acids partially hydrolyzed
	E 473	Sucroesters fat acids	120	(14)	Only products containing proteins, peptides or amino acid hydrolyzed
		(4): the maximum quantity is expressed in P_2O_5			
		(14): If more un of additives E 322, E 471, 472a E and E 473 is added to a foodstuff, the maximum amount established for each of these additives in this foodstuff is lowered in proportion to the cumulative presence of other additives in this commodity food.			
		(15): E 339 and 340 E additives are allowed only or mixed, in accordance with the regulations in force.			
		(16): E 306, 307 E, E 308 and 309 E additives are allowed alone or in a mixture.			
		(17): If more un of additives E 407, E 410 and E 412 is added to a foodstuff, the maximum amount established for each of these additives in this foodstuff is lowered in proportion to the cumulative other presence additives in food food.			
		(43): E 331 and 332 E additives are allowed alone or in mixture, in accordance with the regulations in force.			
		(44): in accordance with the limits in to current regulations.			
13.1.3	**Preparations made from cereal and baby food for infants and young children**				
	E 170	Calcium carbonate	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 260	Acetic acid	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 261	Potassium acetate	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 262	Sodium acetates	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 263	Calcium acetate	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 270	Lactic acid	*quantum satis*		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
	E 296	Malic acid	*quantum satis*		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
	E 300	L-Ascorbic acid	200	(18)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 301	L - ascorbate sodium	200	(18)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 302	L - ascorbate of calcium	200	(18)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 304(i)	L-ascorbyle palmitate	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 306	Tocopherol-rich extract	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 307	Alpha-tocopherol	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 308	Gamma-tocopherol	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 309	Delta-tocopherol	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
	E 322	Lecithins	10 000		Only biscuits and rusks, cereal-based foods, foods for babies
	E 325	Sodium lactate	*quantum satis*		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
	E 326	Potassium lactate	*quantum satis*		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
	E 327	Calcium lactate	*quantum satis*		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
	E 330	Citric acid	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 331	Sodium citrates	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 332	Potassium citrates	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
	E 333	Calcium citrates	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only

E 334	Tartaric acid [L (+)]	5 000	(42)	Only form L (+); only biscuits and rusks and baby food
E 335	Sodium tartrates	5 000	(42)	Only form L (+); only biscuits and rusks and baby food
E 336	Potassium tartrates	5 000	(42)	Only form L (+); only biscuits and rusks and baby food
E 338	Phosphoric acid	1 000	(4)	Only preparations made from cereal and baby food, for regulation of pH only
E 339	Sodium phosphates	1 000	(4) (20)	Only cereals
E 340	Potassium phosphates	1 000	(4) (20)	Only cereals
E 341	Calcium phosphates	1 000	(4) (20)	Only cereals
E 341	Calcium phosphates	1 000	(4)	Only fruit based desserts
E 354	Calcium tartrate	5 000	(42)	Only form L (+); only biscuits and rusks
E 400	Alginique acid	500	(23)	Only desserts and sweet treats
E 401	Sodium alginate	500	(23)	Uniquement desserts et entremets
E 402	Alginate de potassium	500	(23)	Uniquement desserts et entremets
E 404	Calcium alginate	500	(23)	Only desserts and sweet treats
E 410	Flour of carob seeds	10 000	(21)	Only preparations cereal and baby food
E 412	Guar gum	10 000	(21)	Only preparations cereal and baby food
E 414	Gum Arabic or gum acacia	10 000	(21)	Only preparations cereal and baby food
E 415	Xanthan gum	10 000	(21)	Only preparations cereal and baby food
E 440	Pectin	10 000	(21)	Only preparations cereal and baby food
E 410	Flour of carob seeds	20 000	(21)	Only food cereal gluten
E 412	Guar gum	20 000	(21)	Only food cereal gluten
E 414	Gum Arabic or gum acacia	20 000	(21)	Only food cereal gluten
E 415	Xanthan gum	20 000	(21)	Only food cereal gluten
E 440	Pectin	20 000	(21)	Only food cereal gluten
E 450	Correlation	5 000	(4) (42)	Only biscuits and rusks
E 471	Mono - and found fat acids	5 000	(22)	Only biscuits and rusks, cereal-based foods, foods for babies
E 472a	Acetic esters of mono - and found acids fat	5 000	(22)	Only biscuits and rusks, cereal-based foods, foods for babies
E 472b	Esters lactiques des mono- et diglycérides acids gras	5 000	(22)	Uniquement biscuits et biscottes, aliments à base de céréales, aliments pour bébés
E 472c	Esters citriques des mono- et diglycérides acids gras	5 000	(22)	Uniquement biscuits et biscottes, aliments à base de céréales, aliments pour bébés
E 500	Carbonates de sodium	*quantum satis*		Uniquement comme poudre à lever
E 501	Carbonates de potassium	*quantum satis*		Uniquement comme poudre à lever
E 503	Diammonium carbonate	*quantum satis*		Only as baking powder
E 507	Hydrochloric acid	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
E 524	Sodium hydroxide	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
E 525	Potassium hydroxide	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
E 526	Calcium hydroxide	*quantum satis*		Only preparations made from cereal and baby food, for regulation of pH only
E 551	Silicon dioxide	2 000		Only dry cereal
E 575	Glucono-delta-lactone	5 000	(42)	Only biscuits and rusks
E 920	L - cysteine	1 000		Only cookies for infants and toddlers
E 1404	Oxidized starch	50 000		Only preparations cereal and baby food
E 1410	Monoamidon phosphate	50 000		Only preparations cereal and baby food
E 1412	Diamidon phosphate	50 000		Only preparations cereal and baby food
E 1413	Phosphate diamidon phosphate	50 000		Only preparations cereal and baby food
E 1414	Diamidon acetyl phosphate	50 000		Only preparations cereal and baby food
E 1420	ACETYLATED starch	50 000		Only preparations cereal and baby food
E 1422	Acetyl diamidon Adipate	50 000		Only preparations cereal and baby food

	E 1450	Starch sodium octenyl succinate	50 000		Only preparations cereal and baby food
	E 1451	ACETYLATED oxidized starch	50 000		Only preparations cereal and baby food
	E 300	Ascorbic acid	300	(18)	Only drinks, juice and food for babies to fruits and vegetables
	E 301	Sodium ascorbate	300	(18)	Only drinks, juice and food for babies to fruits and vegetables
	E 302	Calcium ascorbate	300	(18)	Only drinks, juice and food for babies to fruits and vegetables
	E 333	Calcium citrates	*quantum satis*		Only low-sugar fruit based products
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(18): E 300, E 301, E 302 additives are allowed alone or in a mixture, the quantity in Ascorbic acid.			
		(19): Les additifs E 304, E 306, E 307, E 308 et E 309 sont autorisés seuls ou en mélange.			
		(20): Les additifs E 339, E 340 et E 341 sont autorisés seuls ou en mélange.			
		(21): Les additifs E 410, E 412, E 414, E 415 et E 440 sont autorisés seuls ou en mélange.			
		(22): Les additifs E 471, E 472a, E 472b et E 472c sont autorisés seuls ou en mélange.			
		(23): additives E 400, E 401, E 402 and 404 E are allowed alone or in mixture.			
		(42): as a residue.			
13.1.4	**Other foods for toddlers**				
		Note: non pathogenic strains producing the utilisation acid lactic L (+) is permitted in the manufacture of acidified milks.			
	E 270	Lactic acid	*quantum satis*		L (+)-only shape
	E 304(i)	L-ascorbyle palmitate	100	(19)	
	E 306	Tocopherol-rich extract	100	(19)	
	E 307	Alpha-tocopherol	100	(19)	
	E 308	Gamma-tocopherol	100	(19)	
	E 309	Delta-tocopherol	100	(19)	
	E 322	Lecithins	10 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000		
	E 332	Potassium citrates			
	E 338	Phosphoric acid		(1) (4)	
	E 339	Sodium phosphates	1 000	(1) (4) (15)	
	E 340	Potassium phosphates	1 000	(1) (4) (15)	
	E 407	Carrageenan	300		
	E 410	Flour of carob seeds	10 000	(21)	
	E 412	Guar gum	10 000	(21)	
	E 414	Gum Arabic or gum acacia	10 000	(21)	
	E 415	Xanthan gum	10 000	(21)	
	E 440	Pectins	5 000	(21)	
	E 471	Mono - and found fat acids	4 000	(14)	
	E 472c	Citric esters of mono - and found acids fat	7 500	(14)	Only products sold in powder
	E 472c	Citric esters of mono - and found acids fat	9 000	(14)	Only products sold in liquid form, in which case they contain proteins, peptides or amino acids partially hydrolyzed
	E 473	Sucroesters fat acids	120	(14)	Only products containing proteins, peptides or amino acid hydrolyzed
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 503	Diammonium carbonate	*quantum satis*		
	E 507	Hydrochloric acid	*quantum satis*		Only for pH control
	E 524	Sodium hydroxide	*quantum satis*		Only for pH control
	E 525	Potassium hydroxide	*quantum satis*		Only for pH control

	E 1404	Oxidized starch	50 000		
	E 1410	Monoamidon phosphate	50 000		
	E 1412	Diamidon phosphate	50 000		
	E 1413	Phosphate diamidon phosphate	50 000		
	E 1414	Diamidon acetyl phosphate	50 000		
	E 1420	ACETYLATED starch	50 000		
	E 1422	Acetyl diamidon Adipate	50 000		
	E 1450	Starch sodium octenyl succinate	50 000		
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(14): If more un of additives E 322, E 471, 472a E and E 473 is added to a foodstuff, the maximum amount established for each of these additives in this foodstuff is lowered in proportion to the cumulative presence of other additives in this commodity food.			
		(15): E 339 and 340 E additives are allowed only or mixed, in accordance with the regulations in force.			
		(16): additives E 304, 306 E, E 307, 308 E and E 309 are allowed alone or in mixture.			
		(21): additives E 410, E 412, E 414, E 415 and E 440 may alone or in mixture.			
13.1.5	**Dietary foods for special medical purposes for infants and children in infancy and special preparations for infants**				
13.1.5.1	**Dietary foods for special medical purposes for infants and special preparations for infants**				
	13.1.1 and 13.1.2 categories additives may be used.				
	E 170	Calcium carbonate	*quantum satis*		
	E 304(i)	L-ascorbyle palmitate	100		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 338	Phosphoric acid	1 000	(1) (4)	Only for pH control
	E 339	Sodium phosphates	1 000	(1) (4) (20)	
	E 340	Potassium phosphates	1 000	(1) (4) (20)	
	E 341	Calcium phosphates	1 000	(1) (4) (20)	
	E 401	Sodium alginate	1 000		From four months in special food at suitable composition, required to treat metabolic disorders and eating by NG
	E 405	Alginate propane - 1, 2-diol	200		From 12 months, under special schemes intended to youth children with intolerance to cow's milk or innate erreurs une of the metabolism
	E 410	Flour of carob seeds	10 000		From birth, in products intended to reduce reflux gastro-Esophageal
	E 412	Guar gum	10 000		From birth, in products in the form of liquid preparations containing proteins, peptides or amino acid hydrolyses
	E 415	Xanthan gum	1 200		From birth, for use in amino acids-based products or peptides for patients suffering from problems of malabsorption of protein, insuffisance of the gastrointestinal tract or erreurs innate metabolism
	E 440	Pectins	10 000		From birth, in products used in cases of disorders - gastro intestinal
	E 466	Carboxymethylcellulose	10 000		From birth, in products for the dietary treatment of metabolic disorders

	E 471	Mono - and found fat acids	5 000		From birth, under specialized schemes, and in particular of diets without protein
	E 472c	Citric esters of mono - and found acids fat	7 500		Only products sold in powder, from birth
	E 472c	Citric esters of mono - and found acids fat	9 000		Only products sold in liquid form, from birth
	E 473	Sucroesters fat acids	120		Only products containing proteins, peptides and amino acids, hydrolyzed
	E 500	Sodium carbonates	*quantum satis*		Only as baking powder
	E 501	Potassium carbonates	*quantum satis*		Only as baking powder
	E 507	Hydrochloric acid	*quantum satis*		Only as baking powder
	E 524	Sodium hydroxide	*quantum satis*		Only for pH control
	E 525	Potassium hydroxide	*quantum satis*		Only for pH control
	E 526	Calcium hydroxide	*quantum satis*		Only for pH control
	E 1450	Starch sodium octenyl succinate	20 000		Only infant formula and follow-on
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O_5			
		(20): E 339, E 340 and 341 E additives are allowed alone or in a mixture.			
13.1.5.2	**Dietary foods for special medical purposes for babies and toddlers**				
	13.1.3 category additives can be used, to the additives E 270, 333 E the exception, E 341.				
	E 401	Sodium alginate	1 000		From four months in special food at suitable composition, required to treat metabolic disorders and eating by NG
	E 405	Alginate propane - 1, 2-diol	200		From 12 months, under special schemes intended to youth children with intolerance to cow's milk or innate erreurs une of the metabolism
	E 410	Flour of carob seeds	10 000		From birth, in products intended to reduce reflux gastro-Esophageal
	E 412	Guar gum	10 000		From birth, in products in the form of liquid preparations containing proteins, peptides or amino acid hydrolyses
	E 415	Xanthan gum	1 200		From birth, for use in amino acids-based products or peptides to patients suffering from problems of malabsorption of innate metabolism proteins, insuffisance of the gastrointestinal tract or erreurs
	E 440	Pectins	10 000		From birth, in products used in cases of disorders - gastro intestinal
	E 466	Carboxymethylcellulose	10 000		From birth, in products for the dietary treatment of metabolic disorders
	E 471	Mono - and found fat acids	5 000		From birth, under specialized schemes, and in particular of

					diets without protein
	E 472c	Citric esters of mono - and found acids fat	7 500		Only products sold in powder, from birth
	E 472c	Citric esters of mono - and found acids fat	9 000		Only products sold in liquid form, from birth
	E 473	Sucroesters fat acids	120		Only products containing proteins, peptides and amino acids, hydrolyzed
	E 1450	Starch sodium octenyl succinate	20 000		
13.2	**Dietary foods for special medical purposes (excluding products of category 13.1.5)**				
	Products in this category may also contain additives authorized in the corresponding food categories.				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	50		
	Group IV	Polyols	*quantum satis*		
	E 160 d	Lycopene	30		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 405	Alginate propane - 1, 2-diol	1 200		
	E 406	Agar	*quantum satis*		Only food tablets and dragees
	E 432 - 436	Polysorbates	1 000	(1)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
	E 475	Esters polyglyceriques fat acids	5 000		
	E 477	Fatty esters of propane-1, 2-diol acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491 - 495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame-K	450		
	E 951	Aspartame	1 000		
	E 952	Cyclamique acid and its salts of Na and Ca	400	(51)	
	E 954	Saccharin and its salts of Na, k and Ca	200	(52)	
	E 955	Sucralose	400		
	E 959	Neohesperidine DC	100		
	E 960	Steviol glycosides	330	(60)	
	E 961	Neotame	32		
	E 962	aspartame-acesulfame salt	450	(11) a (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
13.3	**Dietetic foods to diet for weight control intended to replace a meal or food intake for a day (in whole or in part)**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	50		
	Group IV	Polyols	*quantum satis*		
	E 160 d	Lycopene	30		

	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	
	E 338 - 452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 405	Alginate propane - 1, 2-diol	1 200		
	E 432 - 436	Polysorbates	1 000	(1)	
	E 473 - 474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
	E 475	Esters polyglyceriques fat acids	5 000		
	E 477	Fatty esters of propane-1, 2-diol acids	1 000		
	E 481 - 482	Stearoyl-2-lactylates	2 000	(1)	
	E 491 -495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame-K	450		
	E 951	Aspartame	800		
	E 952	Cyclamique acid and its salts of Na and Ca	400	(51)	
	E 954	Saccharin and its salts of Na, k and Ca	240	(52)	
	E 955	Sucralose	320		
	E 959	Neohesperidine DC	100		
	E 960	Steviol glycosides	270	(60)	
	E 961	Neotame	26		
	E 962	aspartame-acesulfame salt	450	(11) a (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): Applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with 950 E or E 951			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
13.4	**Food suitable for people with an intolerance to gluten**				
	Products in this category may also contain additives authorized in the corresponding food categories.				
	Group I	Additives			Including dry pasta
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group IV	Polyols	*quantum satis*		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	All additives permitted in equivalent food containing gluten are also permitted.				
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O 5			
14	**Drinks**				
14.1	**Non-alcoholic drinks**				
14.1.1	**Water, including natural mineral water, spring water and all other waters bottled or packaged**				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	500	(1) (4)	Only prepared table waters
		(1): the additives can be added alone or in mixture.			
		(4): the maximum quantity is expressed in P_2O 5			

		(48): Mineral salts added to prepared for the purpose of standardization of table waters are not considered as food additives.			
14.1.2	**Fruit juice and vegetable juice**				
	Group I	Additives			Only vegetable juice
	E 170	Calcium carbonate	*quantum satis*		Only grape juice
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only grape juice, unfermented, for use of sacramental wine
	E 220 - 228	Sulphur dioxide - sulfites	2 000	(3)	Only grape juice concentrate for home wine making
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only orange juice, grapefruit, Apple and ananas for sale in bulk in catering establishments
	E 220 - 228	Sulphur dioxide Ŕ sulphites	350	(3)	Only lime and lemon juice
	E 220 - 228	Sulphur dioxide - sulfites	70	(3)	Only grape juice, unfermented, for use of ~~sacramental~~ wine
	E 296	Malic acid	3 000		Only juice ananas
	E 300	Ascorbic acid	*quantum satis*		
	E 330	Citric acid	3 000		
	E 336	Potassium tartrates	*quantum satis*		Only grape juice
	E 440	Pectins	3 000		Only ananas juice and passion fruit
	E 900	Dimethylpolysiloxane	10		Only juice ananas
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
14.1.3	**NECTARS from fruits, nectars of vegetables and similar products**				
	Group I	Additives			Only vegetables nectars; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	E 270	Lactic acid	5 000		
	E 300	Ascorbic acid	*quantum satis*		
	E 330	Citric acid	5 000		
	E 440	Pectins	3 000		Only pineapple and passion fruit
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced
	E 951	Aspartame	600		Only products without added sugar or energy-reduced
	E 952	Cyclamique acid and its salts of Na and Ca	250	(51)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, k and Ca	80	(52)	Only products without added sugar or energy-reduced
	E 955	Sucralose	300		Only products without added sugar or energy-reduced
	E 959	Neohesperidine DC	30		Only products without added sugar or energy-reduced
	E 960	Steviol glycosides	100	(60)	Only products without added sugar or energy-reduced
	E 961	Neotame	20		Only products without added sugar or energy-reduced
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only products without added sugar or energy-reduced
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): Quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
14.1.4	**Flavored drinks**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes *quantum satis*	*quantum satis*		To chocolate milk and products the exclusion malt
	Group III	Dyes with maximum combined limit	100	(25)	To chocolate milk and products the exclusion malt
	E 160 d	Lycopene	12		To dilute drinks the exclusion

	E 200 - 203	Sorbique acid - sorbates	300	(1) (2)	To the exclusion of dairy-based drinks
	E 200 - 203	Sorbique acid - sorbates	250	(1) (2)	The quantity maximum applies if the additives E 210-213, benzoic acid - benzoates, have also been used.
	E 210 - 213	Benzoic acid - benzoates	150	(1) (2)	To the exclusion of dairy-based drinks
	E 220 - 228	Sulphur dioxide - sulfites	20	(3)	Only transfer from concentrates in flavored alcohol beverages containing fruit juice
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only flavored drinks without alcohol with at least 235 g/l of glucose syrup
	E 220 - 228	Sulphur dioxide - sulfites	350	(3)	Only concentrated juice of fruits containing at least 2.5% orge *(barley water)*
	E 220 - 228	Sulphur dioxide - sulfites	250	(3)	Only other concentrates of fruit or crushed fruit juice
	E 242	Dimethyl Dicarbonate	250	(24)	
	E 297	Fumaric acid	1 000		Only instant powder for fruit-based drinks
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	700	(1) (4)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	500	(1) (4)	Only drink for athletes
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	4 000	(1) (4)	Only beverages containing whey protein for athletes
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	Only vegetable protein drinks
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	Only drinks chocolate and malty with dairy products
	E 355-357	Adipic acid - adipates	10 000	(1)	Only powders for the domestic preparation of drinks
	E 363	Succinic acid	3 000		Only powders for the domestic preparation of drinks
	E 405	Alginate propane - 1, 2-diol	300		
	E 426	Soybean Hemicellulose	5 000		Only drinks milk products, for retail sale
	E 444	Acetate isobutyrate of sucrose	300		Only troubled drinks
	E 445	Glyceriques esters of wood resin	100		Only troubled drinks
	E 459	Beta-Cyclodextrin	500		Only instant powdered flavored drinks
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	Only drinks anis, at base of dairy, to coconut and almonds
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	Only powders for the preparation of hot beverages
	E 481-482	Of sodium Stearoyl-2-lactylate and stearoyl-2 - lactylate of calcium	2 000	(1)	Only powders for the preparation of hot beverages
	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced
	E 951	Aspartame	600		Only products without added sugar or energy-reduced
	E 952	Cyclamique acid and its salts of Na and Ca	250	(51)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, k and Ca	80	(52)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, k and Ca	100	(52)	Only *gaseosa* energy-reduced or with no added sugar
	E 955	Sucralose	300		Only products without added sugar or energy-reduced
	E 959	Neohesperidine DC	30		Only products without added sugar, with the exeception of the flavored drinks based on milk and products derived from milk or reduced energy value
	E 960	Steviol glycosides	80	(60)	Only products without added sugar or energy-reduced

		(1): Additives can be added alone or in a mixture. (2): The maximum amount applies to the sum and the quantities are expressed as free acid. (3): The maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present. (4): The maximum quantity is expressed in P_2O_5 (11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (49): Quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). (50): The applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with 950 E or E 951 (51): Quantities maximum utilisation are expressed in free acid. (52): Quantities maximum utilisation are expressed in free imide. (24): Dose incorporation, no detectable residues. (25): Amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l. (45): calculated as anhydrous excerpt (60): expressed in equivalent steviols.			
14.1.5	**Coffee, tea, infusions of plants and fruits, chicory; tea, infusions of plants and fruits and chicory extracts; preparations of tea, plants, fruit and cereals for infusion, as well as blends and instant preparations of these products**				
14.1.5.1	**Coffee and coffee extracts**				
	E 901	White and yellow beeswax	*quantum satis*		Only beans, as agent enrobage
	E 902	Candelilla wax	*quantum satis*		Only beans, as agent enrobage
	E 903	Carnauba wax	200		Only beans, as agent enrobage
	E 904	Shellac	*quantum satis*		Only beans, as agent enrobage
14.1.5.2	**Other**				
	Group I	Additives			Unflavoured the exclusion of tea in leaves; including instant coffee flavored; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used in drinks.
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	600	(1) (2)	Only the liquid concentrates and infusions of fruits and plants
	E 242	Dimethyl Dicarbonate	250	(24)	Only concentrated liquid of tea
	E 297	Fumaric acid	1 000		Only instant preparations for flavored tea and infusions of plants
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	Only drinks coffee for vending machines; Instant tea and infusions of instant plants
	E 355 - 357	Adipic acid - adipates	10 000	(1)	Only powders for the domestic preparation of drinks
	E 363	Succinic acid	3 000		Only powders for the domestic preparation of drinks
	E 473 - 474	Sucroesters fat acids - sucroglycerides	1 000	(1)	Only conditioning liquid coffee
	E 473 - 474	Sucroesters fat acids - sucroglycerides	10 000	(1)	Only powders for the preparation of hot beverages
	E 481 - 482	Of sodium Stearoyl-2-lactylate and stearoyl-2 - lactylate of calcium	2 000	(1)	Only powders for the preparation of hot beverages
	E 491 - 495	Sorbitan esters	500	(1)	Only the liquid concentrates and infusions of fruits and plants
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): The maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; $_2$ in quantity SO not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(24): dose incorporation, no detectable residues.			
14.2	**Alcoholic beverages, including equivalents without alcohol and low alcohol content**				

14.2.1	**Beer and malted drinks**				
	E 150 a - d	Caramels	*quantum satis*		Only beer
	E 210 - 213	Benzoic acid - benzoates	200	(1) (2)	Only alcohol-free beer; beer containing more than 0.5% of fermentable sugar added and/or juice or added fruit concentrates
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	Only beer containing more than 0.5% of fermentable sugar added and/or juice or added fruit concentrates
	E 220 - 228	Sulphur dioxide - sulfites	20	(3)	
	E 220 - 228	Sulphur dioxide - sulfites	50		Only beer undergoing a second fermentation in the cask
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 405	Alginate propane - 1, 2-diol	100		
	E 414	Gum Arabic or gum acacia	*quantum satis*		
	E 950	Acesulfame-K	350		Only root beer or with an alcohol content not exceeding 1,2% vol.; Beer table (containing less than 6% of must receive f) except *Obergariges, Einfachbier*; beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 951	Aspartame	600		Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Beer table* (containing less than 6% of primitive must) except Obergariges, Einfachbier *;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 954	Saccharin and its salts of Na, K and It	80	(52)	Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Beer table* (containing less than 6% of primitive must) except *Obergariges Einfachbier;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 955	Sucralose	250		Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Table/Tafelbier/Table Beer Beer* (containing less than 6% of primitive must) except *Obergariges Einfachbier;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 959	Neohesperidine DC	10		Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Beer table* (containing less than 6% of primitive must) except *Obergariges Einfachbier;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 960	Steviol glycosides	70	(60)	Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Beer table* (containing less than 6% of primitive must) except *Obergariges Einfachbier;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 961	Neotame	20		Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Beer table* (containing less than 6% of primitive must) except *Obergariges Einfachbier;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; *Beer table* (containing less than 6% of primitive must) except *Obergariges Einfachbier;* beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers *Oud bruin*
	E 950	Acesulfame-K	25	(52)	Only energy-reduced beer

	E 951	Aspartame	25		Only energy-reduced beer
	E 955	Sucralose	10		Only energy-reduced beer
	E 959	Neohesperidine DC	10		Only energy-reduced beer
	E 961	Neotame	1		Only energy-reduced beer
	E 962	aspartame-acesulfame salt	25	(11) b (49) (50)	Only energy-reduced beer
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
14.2.2	**Wines and other products and equivalents without alcohol**				
	The utilisation additifs is allowed in accordance with the specific texts and their provisions application.				
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	Only products without alcohol
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only products without alcohol
	E 242	Dimethyl dicarbonate	250	(24)	Only products without alcohol
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(24): dose incorporation, no detectable residues.			
14.2.3	**Cider and PEAR**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes *quantum satis*	*quantum satis*		To the exclusion of the *cider clogged*
	Group III	Dyes with maximum combined limit	200		To the exclusion of the *cider clogged*
	E 150 a - d	Caramels	*quantum satis*		Only *cider clogged*
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	
	E 242	Dimethyl Dicarbonate	250	(24)	
	E 338 - 452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 405	Alginate propane - 1, 2-diol	100		To the exclusion of the *cider clogged*
	E 473 - 474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
	E 900	Dimethylpolysiloxane	10		To the exclusion of the *cider clogged*
	E 950	Acesulfame-K	350		
	E 951	Aspartame	600		
	E 954	Saccharin and its salts of Na, K and It	80	(52)	
	E 955	Sucralose	50		
	E 959	Neohesperidine DC	20		
	E 961	Neotame	20		
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	
	E 999	Extracts of species	200	(45)	To the exclusion of the *cider clogged*

		(1): Additives can be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): Applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with 950 E or E 951			
		(52): quantities maximum utilisation are expressed in free imide.			
		(24): dose incorporation, no detectable residues.			
		(45): calculated as anhydrous excerpt.			
14.2.4	**Fruit wine and made wine**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes quantum satis	quantum satis		
	Group III	Dyes with maximum combined limit	200		
	E 160 d	Lycopene	10		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	
	E 220 - 228	Sulphur dioxide - sulfites	260	(3)	Only *made wine*
	E 242	Dimethyl Dicarbonate	250	(24)	Only wines from fruit and wine to alcohol-reduced
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 353	Metatartrique acid	100		Only *made wine*
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000		
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O 5			
		(24): Dose incorporation, no detectable residues.			
14.2.5	**Mead**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes *quantum satis*	*quantum satis*		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(24)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(24): Dose incorporation, no detectable residues.			
14.2.6	**Spirit drinks**				

	Group I	Additives			With the exeception of the *whisky* or *whiskey;* additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used, except in liqueurs.
	Group II	Dyes *quantum satis*	*quantum satis*		Except spirits, brandies (followed by the name of the fruit) obtained by maceration and distillation, and *London gin, sambuca, maraskin, marrasquino* or *maraskino* and *MISTRA*
	Group III	Dyes with maximum combined limit	200		Except spirits, brandies (followed by the name of the fruit) obtained by maceration and distillation, and *London gin, sambuca, maraskin, marrasquino* or *maraskino* and *MISTRA*
	E 123	Amaranth	30		Except spirits, brandies (followed by the name of the fruit) obtained by maceration and distillation, and *London gin, sambuca, maraskin, marrasquino* or *maraskino* and *MISTRA*
	E 150 a - d	Caramels	*quantum satis*		Except fruit brandies, Brandy (followed by the name of the fruit) obtained by maceration and distillation, and *London gin, sambuca, maraskin, marrasquino* or *maraskino* and *mistra.* The *whisky* or *whiskey* can only contain the additif E 150A.
	E 160 b	Annatto, bixin, norbixine	10		Only liquors
	E 174	Money	*quantum satis*		Only liquors
	E 175	Gold	*quantum satis*		Only liquors
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only alcoholic beverages distilled containing whole pears
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	With the exeception of the *whisky* or *whiskey*
	E 405	Alginate propane - 1, 2-diol	10 000		Only emulsified liqueurs
	E 416	Gum Karaya	10 000		Only liquor to base oeufs
	E 445	Glyceriques esters of wood resin	100		Only troubled spirit drinks
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	With the exeception of the *whisky* or *whiskey*
	E 475	Esters polyglyceriques fat acids	5 000		Only emulsified liqueurs
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	Only emulsified liqueurs
		(1): the additives can be added alone or in mixture.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is no not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
14.2.7	**Aromatized wine-based products**				
14.2.7.1	**Aromatized wines**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes *quantum satis*			Except *Americano, bitter vino*
	Group III	Dyes with maximum combined limit	200		Except *Americano, bitter vino*
	E 150 a - d	Caramels	*quantum satis*		
	E 100	Curcumin	100	(26) (27)	Only *Americano, bitter vino*
	E 101	Riboflavines	100	(26) (27)	Only *Americano, bitter vino*
	E 102	TARTRAZINE	100	(26) (27)	Only *Americano, bitter vino*
	E 104	Quinoline yellow	100	(26) (27)	Only *Americano, bitter vino*
	E 110	*Sunset Yellow* CWF/yellow orange S	100	(27)	Only *bitter vino*
	E 120	Cochineal, carminique acid, carmines	100	(26) (27)	Only *Americano, bitter vino*
	E 122	Azorubine, carmoisine	100	(26) (27)	Only *Americano, bitter vino*
	E 123	Amaranth	100	(26) (27)	Only *Americano, bitter vino*
	E 124	Culvert 4R, cochineal red A	100	(26) (27)	Only *Americano, bitter vino*
	E 129	AG allura Red	100	(27)	Only *bitter vino*
	E 123	Amaranth	30		Only wines appetizers
	E 150 a - d	Caramels	*quantum satis*		Only *Americano, bitter vino*

	E 160 d	Lycopene	10		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 242	Dimethyl Dicarbonate	250	(24)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(24): dose incorporation, no detectable residues.			
		(26): in the *Americano,* additives E 100, E 101, E 102, E 104, E 120, E 122, E 123, E 124 are allowed alone or in a mixture.			
		(27): in the *bitter vino,* additives E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are allowed alone or in a mixture.			
14.2.7.2	**Flavored wine-based drinks**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes *quantum satis*	*quantum satis*		Except *bitter soda, sangria, claria, zurra*
	Group III	Dyes with maximum combined limit	200		Except *bitter soda, sangria, claria, zurra*
	E 100	Curcumin	100	(28)	Only *bitter soda*
	E 101	Riboflavines	100	(28)	Only *bitter soda*
	E 102	TARTRAZINE	100	(28)	Only *bitter soda*
	E 104	Quinoline yellow	100	(28)	Only *bitter soda*
	E 110	*Sunset Yellow* CWF/yellow orange S	100	(28)	Only *bitter soda*
	E 120	Cochineal, carminique acid, carmines	100	(28)	Only *bitter soda*
	E 122	Azorubine, carmoisine	100	(28)	Only *bitter soda*
	E 123	Amaranth	100	(28)	Only *bitter soda*
	E 124	Culvert 4R, cochineal red A	100	(28)	Only *bitter soda*
	E 129	AG allura Red	100	(28)	Only *bitter soda*
	E 150 a - d	Caramels	*quantum satis*		Only *bitter soda*
	E 160 d	Lycopene	10		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 242	Dimethyl Dicarbonate	250	(24)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(24): Dose incorporation, no detectable residues.			
		(28): in the *bitter soda,* additives E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are allowed alone or in a mixture.			
14.2.7.3	**Aromatized wine-product cocktails**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	200		
	E 160 d	Lycopene	10		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 242	Dimethyl Dicarbonate	250	(24)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	

	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
		(1): Additives may be added alone or in a mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(24): Dose incorporation, no detectable residues.			
14.2.8	**Other alcoholic beverages, including mixtures of alcoholic drinks and non-alcoholic drinks and spirits with an alcoholic strength lower than 15% vol.**				
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be
	Group II	Dyes *quantum satis*	*quantum satis*		used.
	Group III	Dyes with maximum combined limit	200		Only alcoholic beverages having an alcoholic strength lower than 15% vol.
	E 123	Amaranth	30		Only alcoholic beverages having an alcoholic strength lower than 15% vol.
	E 160 b	Annatto, bixin, norbixine	10		Only alcoholic beverages having an alcoholic strength lower than 15% vol.
	E 160 d	Lycopene	30		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	Only alcoholic beverages having an alcoholic strength lower than 15% vol.
	E 210 - 213	Benzoic acid - benzoates	200	(1) (2)	Only alcoholic beverages having an alcoholic strength lower than 15% vol.
	E 242	Dimethyl Dicarbonate	250	(24)	Only wine based drinks
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 444	Acetate isobutyrate of sucrose	300		Only alcoholic beverages, flavored, having an alcoholic strength less than 15%
	E 445	Glyceriques esters of wood resin	100		Only alcoholic beverages, flavored, having an alcoholic strength less than 15%
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
	E 481 - 482	Stearoyl-2-lactylates	8 000	(1)	Only drinks flavored with an alcoholic strength less than 15 %
	E 950	Acesulfame-K	350		
	E 951	Aspartame	600		
	E 952	Cyclamique acid and its salts of Na and It	250	(51)	Only mixtures of alcoholic drinks and non-alcoholic drinks
	E 954	Saccharin and its salts of Na, K and It	80	(52)	
	E 955	Sucralose	250		
	E 959	Neohesperidine DC	30		
	E 960	Steviol glycosides	150	(60)	
	E 961	Neotame	20		
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(24): dose incorporation, no detectable residues. (60): expressed in equivalents steviols			
15	**Appetizers dirty ready to consume**				
15.1	**Appetizers made from potatoes, cereals, flour, starch or cornstarch**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	100		The exclusion of the dirty finger extruded or blown

	Group III	Dyes with maximum combined limit	200		Only nibbles dirty extruded or blown
	E 160 b	Annatto, bixin, norbixine	10		The exclusion of the dirty finger extruded or blown
	E 160 b	Annatto, bixin, norbixine	20		Only nibbles dirty extruded or blown
	E 160 d	Lycopene	30		
	E 200-203; 214 - 219	Sorbique acid - sorbates; p-hydroxybenzoates	1 000	(1) (2) (5)	
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only nibbles at base of grain and potatoes
	E 310 - 320	Gallates, TBHQ and BHA	200	(1)	Only nibbles cereal
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of Rosemary	50	(41) (46)	
	E 405	Alginate propane - 1, 2-diol	3 000		Only nibbles at base of grain and potatoes
	E 416	Gum Karaya	5 000		Only nibbles at base of grain and potatoes
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	Only nibbles cereal
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	Only nibbles at base of grain and potatoes
	E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage
	E 902	Candelilla wax	*quantum satis*		Only as agent enrobage
	E 903	Carnauba wax	200		Only as agent enrobage
	E 904	Shellac	*quantum satis*		Only as agent enrobage
	E 950	Acesulfame-K	350		
	E 951	Aspartame	500		
	E 954	Saccharin and its salts of Na, k and Ca	100	(52)	
	E 955	Sucralose	200		
	E 959	Neohesperidine DC	50		
	E 960	Steviol glycosides	20	(60)	
	E 961	Neotame	18		
	E 961	Neotame	2		Only as a flavor enhancer
	E 962	aspartame-acesulfame salt	500	(11) b (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(3): the maximum quantities are expressed as SO_2 and relate to the total available quantity taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.			
		(4): the maximum quantity is expressed in P_2O_5			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(41): expressed compared to the fat.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalent steviols.			
15.2	**Processed nuts**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	100		Only nuts coated salty
	E 160 b	Annatto, bixin, norbixine	10		Only nuts coated salty
	E 160 d	Lycopene	30		
	E 200-203; 214 -	Sorbique acid - sorbates; p-hydroxybenzoates	1 000	(1) (2) (5)	Only nuts coated

	219				
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only nuts marinated
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of Rosemary	200	(41) (46)	
	E 416	Gum Karaya	10 000		Only embedding for nuts
	E 901	White and yellow beeswax	*quantum satis*		Only as agent enrobage
	E 902	Candelilla wax	*quantum satis*		Only as agent enrobage
	E 903	Carnauba wax	200		Only as agent enrobage
	E 904	Shellac	*quantum satis*		Only as agent enrobage
	E 950	Acesulfame-K	350		
	E 951	Aspartame	500		
	E 954	Saccharin and its salts of Na, K and It	100	(52)	
	E 955	Sucralose	200		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	18		
	E 961	Neotame	2		Only as a flavor enhancer
	E 962	aspartame-acesulfame salt	500	(11) b (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): the quantity maximum applies amount and quantities are expressed in ree acid.			
		(3): the maximum quantities are expressed as SO_2 and to report tent to amount to tale available taking into account all sources; the SO_2 in quantity not exceeding 10 mg/kg or 10 mg/l not considered is com ne pr ESENT.			
		(4): the maximum quantity is expressed in P_2O_5			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg / kg.			
		((11): limits are expressed as a) acesulfame-K equivalent or b) EQ. equivalent aspartame.			
		(13): maximum quantity compared to the fat.			
		(41): expressed compared to the fat.			
		(49): quantities maximum utilisation are derived from the as Citi m walls ut use of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): quantities applicable both to the aspartame (E 951) that have the ac esulfa me-K (E 950 must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or mixed with E 950 or 951 E.			
		(52): quantities maximum utilisation are expressed in imid free e.			
		(46): sum of the carnosol and acid carnosique.			
16	**Desserts, excluding products falling under the categories 1, 3, and 4**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	150		
	Group IV	Polyols	*quantum satis*		Only products without added sugar or energy-reduced
	E 160 b	Annatto, bixin, norbixine	10		
	E 160 d	Lycopene	30		
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only *frugtgrod (compote) rote Grütze* and *Pasha*
	~~E 200-203~~	~~Sorbique acid - sorbates~~	2 000	~~(1) (2)~~	Only *ostkaka*
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	300	(1) (2)	Only non heat-treated dairy-based desserts
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only *frugtgrod (compote)* and *rote Grütze* Red ftuit applesauce
	E 234	Nisin	3		Only cakes of tapioca and semolina and similar products

	E 280 - 283	Propionic acid - propionates	1 000	(1) (6)	Only *Christmas pudding*
	E 297	Fumaric acid	4 000		Only desserts type frozen desserts flavored fruit, dehydrated mixes ready to the emploi for desserts
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	3 000	(1) (4)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	7 000	(1) (4)	Only dehydrated mixes ready to the emploi for desserts
	E 355-357	Adipic acid - adipates	1 000	(1)	Only dehydrated mixes ready to the emploi for desserts
	E 355-357	Adipic acid - adipates	6 000	(1)	Only type frozen desserts
	E 355-357	Adipic acid - adipates	1 000	(1)	Only fruit-flavored desserts
	E 363	Succinic acid	6 000		
	E 416	Gum Karaya	6 000		
	E 427	Cassia gum	2 500		Only products and dairy-based desserts similar
	E 432 - 436	Polysorbates	3 000	(1)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
	E 475	Esters polyglyceriques fat acids	2 000		
	E 477	Fatty esters of propane-1, 2-diol acids	5 000		
	E 481 - 482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyle tartrate	5 000		
	E 491 - 495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced
	E 951	Aspartame	1 000		Only products without added sugar or energy-reduced
	E 952	Cyclamique acid and its salts of Na and It	250	(51)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, K and It	100	(52)	Only products without added sugar or energy-reduced
	E 955	Sucralose	400		Only products without added sugar or energy-reduced
	E 957	Thaumatine	5		Only as a flavor enhancer
	E 959	Neohesperidine DC	50		Only products without added sugar or energy-reduced
	E 960	Steviol glycosides	100	(60)	Only products without added sugar or energy-reduced
	E 961	Neotame	32		Only products without added sugar or energy-reduced
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only products without added sugar or energy-reduced
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(4): the maximum quantity is expressed in P_2O_5			
		(6): Acid propionic presence and its salts is admitted in some fermented products obtained by a fermentation process in accordance with good manufacturing practices.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols			
17	**Food supplements, excluding food supplements for infants and young children**				
17.1	**Food supplements in solid form, including in form of capsules and tablets and in other similar forms, excluding the forms to chew**				
	Group I	Additives			The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion.
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	300		

Group IV	Polyols	*quantum satis*		
E 160 d	Lycopene	30		
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only products form dehydrated containing vitamin preparations A and combinations of vitamins A and D
E 310 - 321	Gallates, TBHQ, BHA and BHT	400	(1)	
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	*quantum satis*		
E 392	Extracts of Rosemary	400	(46)	
E 405	Alginate propane - 1, 2-diol	1 000		
E 416	Gum Karaya	*quantum satis*		
E 426	Soybean Hemicellulose	1 500		
E 432 - 436	Polysorbates	*quantum satis*		
E 459	Beta-Cyclodextrin	*quantum satis*		Only food tablets and dragees
E 468	Reticulated sodium carboxymethylcellulose	30 000		
E 473-474	Sucroesters fat acids - sucroglycerides	*quantum satis*	(1)	
E 475	Esters polyglyceriques fat acids	*quantum satis*		
E 491 - 495	Sorbitan esters	*quantum satis*	(1)	
E 551-559	Silicon dioxide - silicates	10 000		
E 901	White and yellow beeswax	*quantum satis*		
E 902	Candelilla wax	*quantum satis*		
E 903	Carnauba wax	200		
E 904	Shellac	*quantum satis*		
E 950	Acesulfame-K	500		
E 951	Aspartame	2 000		
E 952	Cyclamique acid and its salts of Na and Ca	500	(51)	
E 954	Saccharin and its salts of Na, k and Ca	500	(52)	
E 955	Sucralose	800		
E 959	Neohesperidine DC	100		
E 960	Steviol glycosides	670	(60)	
E 961	Neotame	60		
E 961	Neotame	2		Only as a flavor enhancer
E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	
E 1201	Polyvinylpyrrolidone	*quantum satis*		Only food tablets and dragees
E 1202	Polyvinylpolypyrrolidone	*quantum satis*		Only food tablets and dragees
E 1203	Polyvinyl alcohol (APV)	18 000		Only products in the form of capsules or tablets
E 1204	Pullulan	*quantum satis*		Only products in the form of capsules or tablets
E 1205	Basic methacrylate copolymer	100 000		
E 1505	Triethyle citrate	3 500		Only products in the form of capsules or tablets
E 1521	Polyethylene glycol	10 000		Only products in the form of capsules or tablets
	(1): the additives can be added alone or in mixture.			
	(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
	(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
	(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
	(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			

		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalents steviols			
17.2	**Dietary supplements in liquid form**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		
	Group III	Dyes with maximum combined limit	100		
	E 160 d	Lycopene	30		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	
	E 310 - 321	Gallates, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	*quantum satis*		
	E 392	Extracts of Rosemary	400	(46)	
	E 405	Alginate propane - 1, 2-diol	1 000		
	E 416	Gum Karaya	*quantum satis*		
	E 426	Soybean Hemicellulose	1 500		
	E 432 - 436	Polysorbates	*quantum satis*		
	E 473-474	Sucroesters fat acids - sucroglycerides	*quantum satis*	(1)	
	E 475	Esters polyglyceriques fat acids	*quantum satis*		
	E 491 -495	Sorbitan esters	*quantum satis*		
	E 551 -559	Silicon dioxide - silicates	10 000		
	E 950	Acesulfame-K	350		
	E 951	Aspartame	600		
	E 952	Cyclamique acid and its salts of Na and Ca	400	(51)	
	E 954	Saccharin and its salts of Na, k and Ca	80	(52)	
	E 955	Sucralose	240		
	E 959	Neohesperidine DC	50		
	E 960	Steviol glycosides	200	(60)	
	E 961	Neotame	20		
	E 961	Neotame	2		Only as a flavor enhancer
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalents steviols			
17.3	**Food supplements as syrup or in a form to chew**				
	Group I	Additives			
	Group II	Dyes *quantum satis*	*quantum satis*		

	Group IV	Polyols	*quantum satis*		
	Group III	Dyes with maximum combined limit	300		Only solid food supplements
	Group III	Dyes with maximum combined limit	100		Only liquid food supplements
	E 160 d	Lycopene	30		
	E 310 - 321	Gallates, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	*quantum satis*		
	E 392	Extracts of Rosemary	400	(46)	
	E 405	Alginate propane - 1, 2-diol	1 000		
	E 416	Gum Karaya	*quantum satis*		
	E 426	Soybean Hemicellulose	1 500		
	E 432 - 436	Polysorbates	*quantum satis*		
	E 473-474	Sucroesters fat acids - sucroglycerides	*quantum satis*	(1)	
	E 475	Esters polyglyceriques fat acids	*quantum satis*		
	E 491 - 495	Sorbitan esters	*quantum satis*		
	E 551-559	Silicon dioxide - silicates	10 000		
	E 901	White and yellow beeswax	*quantum satis*		
	E 902	Candelilla wax	*quantum satis*		
	E 903	Carnauba wax	200		
	E 904	Shellac	*quantum satis*		
	E 950	Acesulfame-K	2 000		
	E 951	Aspartame	5 500		
	E 952	Cyclamique acid and its salts of Na and Ca	1 250	(51)	
	E 954	Saccharin and its salts of Na, k and Ca	1 200	(52)	
	E 955	Sucralose	2 400		
	E 957	Thaumatine	400		
	E 959	Neohesperidine DC	400		
	E 960	Steviol glycosides	1800	(60)	
	E 961	Neotame	185		
	E 961	Neotame	2		Only food supplements of vitamins and/or minerals elements, as a flavor enhancer
	E 962	aspartame-acesulfame salt	2 000	(11) a (49) (50)	
		(1): the additives can be added alone or in mixture.			
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.			
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).			
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.			
		(51): quantities maximum utilisation are expressed in free acid.			
		(52): quantities maximum utilisation are expressed in free imide.			
		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalents steviols			
18	**Food transformed not covered by categories 1 to 17, excluding foods for infants and young children age**				
	Group I	Additives.			